

# Cook Book

PRACTICAL RECIPES FOR

EVERY-DAY  
COOKING

INCLUDING DESSERTS, CAKES, ETC.



PUBLISHED BY  
THE LADIES OF THE CHRISTIAN CHURCH

ROBERSONVILLE  
NORTH CAROLINA



# Cox Motor Company

*Use these recipes and enjoy your meals*

*Buy a Ford and enjoy your rides, because you ride  
cheaper and just as comfortably.*

*Bring us your car if it is not running good. We are  
equipped to give 100% Ford Service.*

---

## PUBLIC FILLING STATION

Harvey Roberson, Manager

*Day and Night Service*

Standard Oil Company Products

Accessories, Tires and Tubes

*We Want to Serve You.*

Phone 117

Robersonville, N. C.

---

## C. O. MOORE & COMPANY

Dealers in

Staple and Fancy Groceries

Notions and Feeds, Cigars and Sodas

*Williamston, N. C.*

---

Cp 641.5  
C771L

In presenting this book we have tried to secure recipes that would suit the needs of housekeepers in our own section. The recipes are not all original but have been tried and found reliable.

Very truly,


Ladies Aid Society.

First Christian Church  
Robersonville N. C.

GIFT, MARY RUSSELL ROBERSON

NCO  
NCO





Digitized by the Internet Archive  
in 2021 with funding from  
University of North Carolina at Chapel Hill

To those who have so kindly helped to make  
this Book a success, by contributing their  
Recipes and Advertisements, this  
book is dedicated.

## *Index*

Beverages .....	41
Bread, Rolls, Etc. ....	3
Cakes, Ices and Fillings .....	31
Cakes, Small .....	29
Candy .....	37
Cheese and Egge .....	6
Desserts .....	19
Fish and Oysters .....	11
Meats .....	9
Pickling, Canning and Preserving .....	35
Pies .....	23
Puddings and Sauces .....	27
Sandwiches, Salads and Dressing .....	13
Soups .....	3



## SOUPS

### LIMA BEAN SOUP

One small soup bone, 2 qts. water, 1 cup lima beans, 3 potatoes,  $\frac{1}{2}$  turnip and 1 carrot. Boil soup bone in water until meat falls from the bone. Remove bone and meat, add lima beans which have been soaked overnight, and cook until tender adding more water if necessary. Add potatoes, turnips and carrots all cut fine. Boil  $\frac{1}{2}$  hour longer. Season with salt and pepper.

### TOMATO SOUP

Put a can of tomatoes, a slice of onion, a blade of mace to simmer for 10 minutes. Put a quart of milk in double boiler, when hot add 2 tablespoons of butter and 3 of flour rubbed together. Cook until smooth and thick, add a teaspoonful of salt, a saltspoon of pepper. Strain the tomatoes, add  $\frac{1}{2}$  teaspoon soda, stir and add milk. Serve at once.

### CREAM OF CORN SOUP

Cook 3 cups corn (canned or fresh) with a few slices of onion and 3 cups milk in a double boiler for 20 minutes and then rub through a coarse sieve. Add 3 tablespoons butter and 3 of flour rubbed together and cook until thickened stirring constantly. Season to taste with salt, pepper and paprika. Sprinkle each serving with chopped parsley.

## BREAD, ROLLS, ETC.

### FRENCH TOAST

Beat 1 egg, add  $\frac{1}{2}$  cup milk, 1 tablespoon flour,  $\frac{1}{2}$  teaspoonful Royal baking powder, a pinch of salt, dip slices of bread in the batter and fry in butter:

### MILK TOAST

Cut bread in slices 1-3 inch thick. Brown in hot oven until they are crisp all the way through. Butter the bottom of a frying pan, put in milk and heat gradually to boiling point. Have toasted bread well buttered. Spread on dish, sprinkle lightly with salt pour over hot milk and serve at once. Allow a qt. of milk for 10 or 12 slices of bread.

### CORN BREAD

One half qt. of sifted meal, 1 tablespoon salt, 1 tablespoon sugar, 1 tablespoon lard. Scald this with boiling water, add 2 cups sour milk, 1 level teaspoon soda, then 3 or 4 eggs and beat well. Place in well greased pan and bake in hot oven until brown.

Mrs. Harvey Roberson.

### ROLLS

Scald  $\frac{3}{4}$  cup milk add  $\frac{3}{4}$  cup water. When lukewarm add 1 yeast cake that has been dissolved in a little water, 3 level tablespoons lard and flour to make a batter. Beat well and let rise until light, then add  $2\frac{1}{2}$  level teaspoons salt and flour to make in a dough. Knead well and let rise until a little over double its size. Make into rolls and let rise until double their size and bake. In winter use 1 yeast cake to a cup of liquid and keep in a warm place.

Mrs. R. L. Smith.



Good cake—and easy to make—when you use Snowdrift. Good cake because Snowdrift itself is so good - very delicate and fresh and sweet. Easy to make because Snowdrift is so creamy—it has that smooth, whipped-cream consistency that makes it easy to measure and quick to mix.

Like butter fresh from the churn, Snowdrift is unsalted. So when you use add a pinch of salt if your recipe doesn't specify it.

## SNOWDRIFT

**S N O W D R I F T**—A rich creamy shortening for making cake, biscuit and pie crust and for wholesome frying.



### GRIDDLE CAKES

Three cups of flour,  $\frac{3}{4}$  cup of good corn meal, 1 teaspoon salt, 2 tablespoons sugar, 4 teaspoons of Royal Baking Powder. Sift 2 or 3 times to be sure it is well mixed. 1 well beaten egg, 1 cup milk, 2 teaspoons of syrup, 2 tablespoons of melted shortening,  $1\frac{3}{4}$  cups of the above griddle cake flour and beat until perfectly smooth. Bake on hot slightly greased griddle. Butter while hot and serve.

Mrs. R. E. Grimes.

### POP OVERS

Beat 2 eggs until light, add 2 cups milk beat in 2 cups of flour and  $\frac{1}{2}$  teaspoon salt, using an egg beater. Beat very thoroughly and pour into hot well buttered custard cups 1-3 full and bake 45 minutes in a very hot oven.

Mrs. R. L. Smith.

### BISCUITS

One cup mashed Irish potatoes, 2 cups self rising flour, 1 teaspoon salt, 2 round tablespoons lard, enough sour milk to make a soft dough. Bake in a quick oven.

Mrs. H. A. Gray.

### WAFFLES

One tablespoon sugar, 2 tablespoons melted lard, pinch of salt, 2 eggs, 1 cup sweet milk,  $1\frac{1}{2}$  cups flour (self-rising) Beat together and cook in waffle iron.

Mrs. J .M. Rogerson.

### ORANGE BISCUITS

Two and  $\frac{1}{2}$  cups flour, 2 teaspoons Royal baking powder, 1 tablespoon sugar, grated rind of half an orange,  $\frac{1}{2}$  teaspoon soda, 1 teaspoons salt,  $\frac{1}{4}$  cup Snowdrift,  $\frac{3}{4}$  to 1 cup orange juice. Sift flour baking powder and salt together and cut in shortening. Dissolve soda in orange juice and add with grated rind to dry ingredients. Mix thoroughly, roll out thin, cut in small biscuits and bake in hot oven.

### SWEET MILK WAFFLES

Break 2 eggs in a bowl, beat thoroughly and add 2 cups sweet milk. Mix and sift together 2 cups flour,  $3\frac{1}{2}$  teaspoons of Royal baking powder, and 1 teaspoon salt. Add to first mixture with 1 tablespoon of melted shortening. Beat thoroughly with a good egg beater

Mrs. R. L. Smith.

### SOUR MILK WAFFLES

Break 2 eggs in a bowl and beat thoroughly, add 2 cups sou. milk. Mix and sift together 2 cups flour, 1 teaspoon soda, 2 teaspoons Royal baking powder and 1 teaspoon salt, add to first mixture with 1 tablespoon shortening. Beat thoroughly and if batter is too thick, add sweet milk a tablespoon at a time until just right

Mrs. R. L. Smith.

---

**for Economical Transportation**



**Buy A CHEVROLET**

*Best Little Car Built*

**HARRIS MOTOR CO.**

Phone 144 - - Robersonville, N. C.

## **CHEESE AND EGGS**

### **THREE IN ONE**

Toast slices of bread, as many as you like. Lay a strip of cheese on each edge of bread. Break a small egg in center and sprinkle with a little salt. Bake in oven until egg is set. (The strips of cheese hold egg on bread.)

Mrs. Kate Everett.

### **OMELET**

Separate the yolk and white of 1 egg. Beat yolk until thick, white until stiff and dry. To yolk add 1 tablespoon of hot water  $\frac{1}{8}$  teaspoon salt and a shake of pepper. Mix with white. Have a frying pan hot and greased. Turn in mixture and cook slowly, when brown underneath and puffy, put in oven to cook top (oven must not be too hot.) Fold over and put on hot plate, serve at once. Strips of cheese can be put on top when put in oven.

Mrs. R. L. Smith.

### **CHEESE FRITTERS**

Grate enough cheese to make  $\frac{1}{4}$  cupful and add 2 tablespoons bread crumbs,  $\frac{1}{2}$  teaspoon dry mustard, 1 tablespoon butter yolk of 1 egg and  $\frac{1}{4}$  teaspoon paprika. Beat all together until smooth then make into little balls and stand in a cool place until firm. Roll in beaten egg then in flour and fry in deep fat.

### **POACHED EGGS**

Break eggs, 1 at a time in a saucer and slip them in a pan of boiling water. Lower the heat so the water cannot boil. As soon as eggs are set serve on buttered toast. Sprinkle with pepper and salt.

### **RAREBIT**

Melt  $\frac{1}{4}$  lb. cheese over hot water, drop 1 egg in  $\frac{3}{4}$  cup milk, add  $\frac{1}{4}$  teaspoon dry mustard,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon butter and a dust of cayenne. Stir until it thickens and serve on toast.

### **STUFFED EGGS**

Cut 6 hard cooked eggs in halves crosswise. Remove yolks Cream yolks with  $1\frac{1}{2}$  teaspoons vinegar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon mustard, a dash of cayenne and enough melted butter to make of right consistency to shape into balls. Refill whites.

### **STUFFED EGGS WITH CHEESE**

Cut 4 hard boiled eggs in halves crosswise, remove yolks, mash add 2 tablespoons grated cheese, 1 teaspoon vinegar,  $\frac{1}{4}$  teaspoon mustard, salt and cayenne to taste, then add enough melted butter to make mixture of right consistency to shape. Refill whites.

### **CHEESE STRAWS**

Make dough for paste using part butter and part lard. Roll out add  $\frac{1}{2}$  cup grated cheese. Roll, cut in strips.

Mrs. J. M. Rogerson.



## VEGETABLES

### CORN PUDDING

One can of sweet corn, 1 teaspoon sugar, 1 teaspoon salt, 2 eggs, 2 cups milk, 1 tablespoon of butter or bacon, fat melted. Beat egg yolks and combine with milk and seasoning. Add corn after it has been ground, then fold in beaten whites of eggs lightly. Pour in a buttered pudding dish and bake slowly in a moderate oven for about 45 minutes. The perfect side partner of cold ham.

Mrs. Wiley Rogerson.

### CANDIED YAMS

Take 8 medium sized potatoes,  $1\frac{1}{4}$  cups brown sugar,  $1\frac{3}{4}$  cups water,  $\frac{1}{4}$  cup butter and some cinnamon. Boil water and sugar together about 2 minutes. Slice a thick layer of potatoes into a buttered baking dish, dot with butter and pour some of syrup over them. Sprinkle with a little cinnamon and repeat layers. Bake in a moderate oven for about  $\frac{1}{2}$  hour increasing temperature last 10 minutes to brown potatoes.

Mrs. R. L. Smith.

### FRENCH FRIED POTATOES

Pare potatoes of uniform size; cut each in quarters lengthwise and quarters in halves or thirds lengthwise. Let stand several hours in cold water, drain and dry on a cloth. Set to cook in hot fat a few at a time. When soft take cut and put on paper to drain. When all are cooked soft return them to the heated fat. Drain again on paper, sprinkle with salt and serve at once.

### POTATO ROSETTES

To 1 pint of hot riced potatoes, add 2 tablespoons butter,  $\frac{1}{2}$  teaspoon salt, beaten yolks of 2 eggs, and enough hot milk to let mixture pass easily through a pastry bag and tube. Shape in rosettes on a buttered tin pan. Bake in hot oven until browned.

### SUCCOTASH

Cook 2 cups of young tender lima beans with 2 thin slices of salt pork or bacon. Scrape 3 cups of raw corn and when beans are almost done remove bacon add corn with butter, pepper, salt and about  $\frac{1}{2}$  cup milk and allow to simmer for 5 or 10 minutes (depends on age of corn) but it should not be overcooked.

### ESCALLOPED ONIONS

Three large onions,  $1\frac{1}{2}$  cups of bread crumbs,  $1\frac{1}{2}$  cups milk, 1 teaspoon sugar, butter the size of a walnut, a pinch of black pepper and a little minced parsley. Slice each onion in 3 slices and boil in salted water 30 minutes. Put layer of crumbs in greased baking dish, then layer of onions, sprinkle with black pepper, sugar and parsley. Cover with remaining crumbs, dot with butter and pour in the milk. Bake about 30 minutes.

Mrs. W. H. Gray.

---

*for Economical Transportation*



*Buy A CHEVROLET*

*Best Little Car Built*

**HARRIS MOTOR CO.**

Phone 144 - - Robersonville, N. C.

Phone 134

## A PICTURE OF HEALTH

*The sanitary conditions or the lack of them, in your home, have a very direct bearing upon the physical welfare of your family.*

*Your range, heater, mattress or refrigerator might be called "the health centers" for its cleanliness and its efficiency are undeniable factors in the administration of health. Get rid of your old worn-out furniture and take no chances. So come in and select from our large stock of house-hold-goods.*

*Nothing Creates Good Will like Service*

## THE CITY FURNITURE CO. Robersonville, N. C.

CALL 111

CALL 111

## ROBERSONVILLE DRUG COMPANY

C. L. Cannon, Druggist

We Deliver Any

Thing  
Where  
Time

*Let Us Serve You*

Main Street

Robersonville, N. C.

*For Price, Quality and Service*

Try

## C. T. SMITH & CO.

*Dealers in General Merchandise*

Robersonville, N. C.



## SHADOW POTATOES

Wash and pare potatoes, slice them, using vegetable slicer, into a bowl of cold water. Let stand two hours, changing water twice. Drain, plunge in a kettle of boiling water and boil one minute. Drain again and cover with cold water. Take from water and dry between towels. Fry in deep hot fat until light brown. Drain on brown paper and sprinkle with salt.

Mrs. R. L. Smith.

## SCALLOPED POTATOES AND CHEESE

Arrange a layer of sliced boiled potatoes in a greased baking dish and sprinkle with grated cheese and a little flour. Repeat until dish is nearly full. Pour milk over the whole (about  $\frac{1}{2}$  cup to 3 potatoes) and bake.

Mrs. R. L. Smith.

## MEATS

### SWISS STEAK

Two lbs. of round steak, cut in 1 piece, 1 cup of sifted flour, salt and pepper, 1 sliced onion and 6 white potatoes. Skin steak on edges, sprinkle with salt and pepper and very generous amount of flour beat thoroughly with steak beater and turn over, repeat the process until the cup of flour has been consumed. Place then in pot with 2 inches of surrounding fat brown on 1 side, then on the other. Cover steak with boiling water (add onion and potatoes if desired). Place tight cover over pot, place pot on back of stove, and let simmer for 1 hour. When done gravy is already made. (veal or pork steak can be prepared in same manner also.)

Mrs. Harvey Roberson.

### CREAMED CHICKEN

Melt 2 tablespoons of butter in a double boiler, in it cook 3 tablespoons of flour until well blended, then add gradually 2 cups cream, 2 cups chicken stock,  $\frac{1}{2}$  teaspoon salt and a dash of nutmeg, stir until sauce is smooth. Stir into the hot sauce, the well beaten yolks of three eggs, and when thoroughly set, add the diced meat of large chicken. Allow to simmer until the chicken is heated through. Serve in dish and garnish with rings of hard boiled eggs.

### BEEF LOAF

Grind 2 lbs. of beef steak, add 2 beaten eggs, 3 soda crackers (rolled fine) salt and pepper to taste, and a little grated onion. Form in a loaf, put into a pan with a little water and small bits of butter. Cover and bake an hour. Remove cover and let brown just before it is done.

### BRUNSWICK STEW

One pig head, 1 chicken, 1 can of corn, 1 can tomatoes, 1 can garden peas 1 lb. of crackers, salt, pepper and sugar to suit taste. Boil head and chicken until tender, take up and pick from bones and then add corn, tomatoes, peas, putting all this in pot in which head was boiled with enough of the broth to cover. Cook 30 minutes then add broken crackers and it is ready to serve.

Mrs. Wiley Rogerson.

*Expert Mechanics*

*Satisfactory Service*

## SMITH'S GARAGE

### General Auto Repairing

*Parts, Accessories, Hood Tires and Tubes, Alemite*

*Greasing Service. Highest Grade Motor Oil.*

*Exide the long life Battery*

*Eight Hour Battery Charging.*

*Robersonville, N. C.*

*Phone 138*

*Try Us Once*

---

## W. A. EVERETT & CO.

Dealers in

*Heavy and Fancy Groceries.*

**Fresh Meats of All Kinds**

Our motto is full measure, full weight and honest goods for your money. Our aim is to please you. If we please you tell others if not tell us. Give us a call.

Phone 131

Robersonville, N. C.

---

*All Recipes can be Completed at*

## W. H. HOLIDAY & SONS

Market, Groceries, Dry Goods and Notions

*Phone 147*

*Robersonville N. C.*

---



## FRIED CHICKEN

Dress and cut chicken in pieces, wipe dry, salt and pepper and dredge with flour, put chicken in hot fat, cook only a few minutes at this high temperature. Brown on both sides, then lower heat and let chicken cook slowly. Cover as soon as possible with a tight lid and leave covered the entire time of cooking.

## SMOTHERED CHICKEN

Dress and split chicken down the back, break breastbone to make chicken lie flat, steam in a covered pan from 20 to 25 minutes. Dredge with flour, add salt, pepper and butter, brown in a quick oven, basting every 10 minutes.

## BROILED CALF'S LIVER

Cut 1 lb. of Calf's liver into slices, cover with boiling water and let stand 5 minutes. Wipe dry, dip into melted bacon fat, sprinkle lightly with pepper and broil 5 minutes, turning every 10 seconds.

## SAUSAGE BAKED IN BISCUITS

Make a good biscuit dough. Roll in a sheet about 1-3 of an inch thick. Cut in rounds with a saucer. On each round place a sausage fold edges together and fasten with toothpicks. Bake 25 minutes in a moderate oven.

## STUFFED PEPPERS

Heat  $\frac{1}{2}$  cup milk. Melt one tablespoon butter and add 3 tablespoons flour and when thoroughly blended pour into hot milk. Stir until thick, add salt and pepper to taste and mix with one pint of cooked ham, veal or beef. Take core from pepper, stuff and bake.

## BAKED HAM WITH SWEET POTATOES

Melt 2 tablespoons ham fat in a small roasting pan, lay one thick slice of ham in it, and surround with 4 medium sized sweet potatoes, which have been boiled 20 minutes, then peeled and sliced thickly, sprinkle 4 tablespoons brown sugar over the potatoes and pour 2 tablespoons vinegar and  $\frac{1}{2}$  teaspoon pepper over the ham. Cover and bake half an hour in a moderate oven. Remove cover and bake half an hour longer, basting with liquor in the pan, to which a little water added if needed.

## FISH AND OYSTERS

### OYSTER COCKTAILS

Mix 1 teaspoon salt,  $\frac{1}{2}$  teaspoon dry mustard  $\frac{1}{4}$  teaspoon pepper, add 1 teaspoon finely chopped parsley,  $\frac{1}{2}$  teaspoon olive oil, 10 drops tabasco sauce,  $1\frac{1}{2}$  teaspoons Worcestershire sauce, 2 tablespoons vinegar 8 tablespoons tomato catsup, and 1 teaspoon horseradish. Wash and pick 1 pt. of oysters and add to sauce. Serve in cocktail glasses.

### BAKED FISH

Dress a fish weighing  $2\frac{1}{2}$  to  $3\frac{1}{2}$  lbs. Melt 3 tablespoons butter, 1 teaspoon salt, 1 salt spoon pepper, 1 teaspoon parsley. Add  $1\frac{1}{2}$  cups bread crumbs. Mix and stuff fish and sew together. Make gashes in sides 2 inches apart and fill with slices of bacon. Drop fish in hot bacon fat, cook 1 minute and turn over, put in moderate oven and cook slowly.

A Product of the  
**SOUTHERN DAIRIES**



Sold By All Leading  
Drug Stores

---

*Buy A*

*for Economical Transportation*



*Best Little Car Built*

**HARRIS**  
**Motor Co.**

Robersonville, N. C.

Phone 144



### DEVILED OYSTERS

Wipe oysters dry, lay in a flat dish and cover with a mixture of melted butter, pepper sauce, lemon juice and salt. Let them lie 10 minutes turning several times. Remove from mixture, roll in cracker crumbs, then in beaten egg and fry.

### OYSTER FRITTERS

Drain oysters, boil the liquor a few minutes, skim and add to it a cup of milk, 2 eggs, salt and pepper and flour to make a batter. Drop mixture by spoonfuls in hot fat, taking up one oyster with each spoonful of batter.

### SCALLOPED OYSTERS

Stir 1 cup of bread crumbs (center of loaf) and 1 cup of cracker crumbs into  $\frac{1}{2}$  cup of melted butter, sprinkle the bottom of a buttered baking dish with crumbs then place on these a layer of cleaned oysters and dust with salt and pepper. Add alternately oysters and crumbs until 1 qt. of oysters has been used. Bake in hot oven 20 minutes.

Mrs. R. L. Smith.

### LITTLE PIGS IN BLANKET

Wash, count oysters, dry, roll in egg then in cracker crumbs. Wrap in a very thin slice of bacon, pin with a toothpick. Bake.

Mrs. J. M. Rogerson.

### OYSTER STEW

Heat 1 pt. of milk in double boiler, add 3 tablespoons of butter,  $1\frac{1}{2}$  teaspoons of salt. When meal is ready to serve, drop 1 qt. of oysters in a hot pan with 1 tablespoon butter and broil until gills curl and the oysters plump. Pour in hot milk and serve at once.

### FRIED OYSTERS

Remove all shell, wash and dry between towels. Season ground cracker crumbs with a little cayenne and 1 teaspoon of salt to each cup crumbs. Beat eggs until light with a dover egg beater. Dip oysters in crumbs, then in egg and fry in hot Snowdrift. Serve hot.

### SOUTHERN COLD SLAW

Mix 1 cup finely shredded cabbage, 1 cup celery finely cut, 1 red and 1 green pepper finely chopped, 1 teaspoon celery seed,  $\frac{1}{2}$  teaspoon salt, 2 teaspoons sugar, and  $\frac{1}{4}$  cup vinegar. Stir thoroughly and serve at once. (Nice with fried oysters, fish or barbecue.)

### COLD SLAW

Beat 2 egg yolks, 1 cup sugar, 1 cup vinegar, 1 tablespoon mustard  $\frac{1}{2}$  teaspoon celery extract,  $\frac{1}{4}$  teaspoon pepper,  $\frac{1}{2}$  teaspoon salt. Cook until it begins to boil, then pour over the beaten whites of 2 eggs, boil two minutes. When cold pour over shredded cabbage.

## Sandwiches, Salads and Dressings

### SANDWICHES

Chop fine 1 small onion, nine olives, 1 green pepper, add 1 cupful of grated cheese and some mustard chow-chow pickle. Then add enough mustard dressing from chow-chow to form a paste when mixed with other things. Spread on thin slices of white bread.

# BANK OF ROBERSONVILLE

*Up to date Service*

*Safety of Deposits*

*Years of Experience*

**Safe—Sound—Conservative**

*We Appreciate Your Patronage*

Phone 129

Robersonville, N. C.

*Always Good Values at*

**ARTHUR JOHNSON'S**

**The Home of Dependable Merchandise**

*For the Whole Family*

Phone 145

Robersonville, N. C.

**CITY GROCERY CO.**

**Heavy and Fancy Groceries**

*Country Produce, Fresh Meats and Poultry*

*Where You Get The Best*

**PHONE 113**



### CLUB SANDWICHES

For each person toast 2 slices of bread and spread with butter. On one slice lay a lettuce leaf, cover with pieces of chicken, a slice of tomato and spread with mayonaise. Cover with strips of bacon that have been cooked. Cover with remaining slice of toast, butter side down.

### TOASTER CINNAMON SANDWICHES

Spread thin slices of white bread with butter, then with a thick layer of light brown sugar and cinnamon mixed together in proportion of 2 teaspoons cinnamon to  $\frac{1}{2}$  cup sugar. Put 2 slices of bread together to make a sandwich and cut each in 3 strips. Toast on each side and serve with tea or chocolate.

Mrs. R. L. Smith.

### GRAPE FRUIT, CHERRY AND PECAN SALAD

Drain a can of white cherries, remove pits and in the slits insert pecan meats. Separate a large grape fruit into sections; remove membrane and seeds. Arrange grapefruit, cherries and nuts on lettuce leaves and serve with French or Cream Dressing.

### WALDROF SALAD

Two cups chopped apples, 1 cup chopped nut meats, 1 cup sliced celery. Mix with any preferred dressing. May be served in red apple shells or on lettuce.

Mrs. J. M. Rogerson.

### PERFECTION SALAD

1 envelope Knox Sparkling Gelatine,  $\frac{1}{2}$  cup cold water,  $\frac{1}{2}$  cup mild vinegar, 2 tablespoonfuls lemon juice, 2 cups boiling water,  $\frac{1}{2}$  cup sugar 1 teaspoonful salt, 1 cup cabbage, finely shredded, 2 cups celery, cut in small pieces, 2 pimientos, cut in small pieces, or  $\frac{1}{4}$  cup sweet red or green peppers

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds with canned pimientos. A delicious accompaniment to cold sliced chicken or veal.

### LUNCHEON SALAD

1 envelope Knox Sparkling Gelatine, 1 cup cold water,  $1\frac{1}{2}$  cups boiling water,  $\frac{1}{4}$  cup lemon juice,  $\frac{1}{2}$  cup sugar, 3 tart apples 1 cup celery, cut in small pieces,  $\frac{1}{2}$  cup pecan nut meats.

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mould, first dipped in cold water and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

### BUTTERFLY SALAD

Take a can of pineapple and cut the round slices in half and arrange each half with the rounded edge touching on a flat nest of lettuce leaves. Shape the cut ends slanting with a sharp knife before putting on plate. Use a strip of fig, a bit of soaked prune or a strip of pimento for the body portion between the wings. The pimento can be very fine to make the long feelers. Dot the wings with rings cut from candied cherries. Serve with mayonnaise, but do not make mayonnaise sour when used with pineapple.

### FRUIT SALAD WITH CREAM DRESSING

One can peaches, 1 can pineapple, 1 can bartlett pears and 1 can white cherries, (or if crowd is small use the following): Two oranges peeled and diced, 2 bananas diced and 2 apples. Fresh peaches may be added.

Dressing: Yolk of 2 eggs beaten with 1 tablespoon sugar,  $\frac{1}{2}$  teaspoon mustard, 3 tablespoons vinegar and cayenne pepper to taste. Cook in double border. When cold add 1 cup cream beaten stiff. Mix well and pour on fruit.

Mrs. A. R. Dunning.

### SALAD DRESSING

One tablespoon salt, 1 tablespoon dry mustard 4 tablespoons sugar, 2 tablespoons flour, 4 egg yolks slightly beaten, or 3 whole eggs, 5 tablespoons melted butter,  $1\frac{1}{2}$  cups sweet milk and  $1\frac{1}{2}$  cups vinegar. Add heated vinegar very slowly (to keep from curdling). Cook until thick will keep for weeks. (Delicious over tomatoes.)

Mrs. A. R. Dunning.

### TINTED PEAR SALAD

Use 6 pears and  $\frac{1}{4}$  lb. cream cheese. Fill the center with a cream cheese ball and put two halves of pear together to fit exactly. Place an apple stem at end of pear. Take a bit of red coloring and tint top of pear slightly. This is attractive when served on lettuce with mayonnaise.

Mrs. R. L. Smith.

### SALMON SALAD

Mix  $\frac{1}{2}$  tablespoon salt,  $\frac{1}{2}$  tablespoon mustard, 1 tablespoon sugar and  $\frac{1}{2}$  tablespoon flour, add  $\frac{3}{4}$  cup milk and 1 egg, beat slightly. Put over hot water and add  $\frac{1}{4}$  cup vinegar slowly. Cook until thick like custard, add  $\frac{1}{2}$  tablespoon Knox's Sparkling Gelatine soaked in  $\frac{1}{2}$  cup cold water, dissolve, and add 1 can salmon freed from skin and bone, not flaked too fine. Can add diced celery. (mold) Place on beds of lettuce and garnish with cucumber and tomato sections.

### FRENCH DRESSING

Place in a glass bottle,  $\frac{1}{2}$  cup olive oil,  $\frac{1}{4}$  cup cider vinegar,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper and paprika and a teaspoon grated onion. Cover and shake until well blended.

### PECAN DRESSING

One cup mayonnaise, 1 cup whipped cream,  $\frac{1}{4}$  cup chopped pecans. Blend together and serve with grape salad.

Mrs. R. L. Smith

### **BANANA SALAD**

Split banana lengthwise sprinkle with grated parched peanuts, add tablespoonful of mayonnaise, top with a cherry.

Mrs. J. M. Rogerson.

### **PEAR SALAD**

Put  $\frac{1}{2}$  pear on lettuce leaf, fill center of pear with mayonnaise and decorate with a cherry: surround with slices of banana and halves of dates.

### **COOKED MAYONNAISE**

Place in a bowl but do not beat, 2 egg yolks,  $\frac{1}{2}$  teaspoon dry mustard, 1 teaspoon salt, 1 cup oil, 1 teaspoon sugar, 3 tablespoons lemon-juice, 3 tablespoons vinegar. Meantime cook 2 tablespoons butter with three tablespoons flour and when smooth add 1 cup hot water and cook in double boiler 10 minutes. Turn this sauce in the first mixture and beat vigorously with a rotary beater until smooth and velvety. Will keep in any weather.

Mrs. R. L. Smith

### **PINEAPPLE DRESSING**

To use with fruit salad. Beat 2 eggs until light. Rub together a tablespoon of butter, a tablespoon of flour, 2 tablespoons sugar and  $\frac{1}{2}$  teaspoon salt, then stir in  $1\frac{1}{2}$  cups pineapple juice and bring to boiling point, whip in eggs and cook over boiling water until thick. Add 2 tablespoons lemon juice and chill. Before using fold in a cup of whipped cream.

Mrs. R. L. Smith

### **PEAR SALAD**

Half a pear chilled on lettuce with cream cheese filling. Mix with chopped nuts, pimento, preserved ginger or fresh kept fruit juice of any kind. Cream  $\frac{1}{2}$  cup cheese and  $\frac{1}{4}$  cup cream for 6 pears.

Mrs. W. P. Sumner.

### **PINEAPPLE SALAD**

On heart leaves of lettuce place a slice of pine apple covered with slices of orange and halves of cherries. Fill center with a ball of pimento cheese. Serve with mayonnaise.

### **APPLE SALAD**

Peel and core apples and cook in syrup consisting of 2 tablespoons of sugar to a cup of water. Let cool and serve on lettuce leaves with mayonnaise.

Mrs. R. L. Smith

### **PINEAPPLE SALAD**

Place a slice of pineapple on lettuce leaves. Cut up marshmallows and mix with chopped nuts, tablespoonful on each slice. Serve with mayonnaise.

Mrs. J. M. Rogerson.

### **APPLE SALAD DRESSING**

Two egg yolks, 1 tablespoon sugar, 3 tablespoons vinegar,  $\frac{1}{2}$  teaspoon mustard, 1 tablespoon sour cream or butter and  $\frac{1}{2}$  cup sweet milk. Mix all ingredients together except vinegar and cream. Cook until thick, then add vinegar slowly, add cream when cold.

Mrs. J. M. Rogerson.



# Junket

REG U S PAT OFF

makes Milk into  
**DELICIOUS DESSERTS**

For real tasty desserts which are healthful and enjoyed by the whole family—use Junket.

Junket is sold in two forms. Junket in powder form is sweetened and flavored. Junket Tablets are unflavored and unsweetened.

Ask your grocer for Flavored Junket—in case he has none in stock, write to us sending his name and address and we will be glad to send you one of our delightful Junket Recipe Books free. "The Junket Folks," Little Falls, N. Y.

## *6 Tempting Flavors*

Vanilla  
Orange  
Chocolate

Raspberry  
Lemon  
Coffee

Takes but one minute to make!

# DAVID GRIMES

## DRUGS

The Rexall Store

Get it at Davids

Phones

Residence 89

Store 151

## DESSERTS

### FIG DAINTY

Cut up figs, dates and nuts. Serve with whipped cream and marishino cherries.

Mrs. J. M. Rogerson.

### HAWAII FANCY

Three tablespoons crushed pineapple in each dish, place half peach in middle, fill peach with whipped cream. Garnish with cherry.

Mrs. J. M. Rogerson.

### BANANA CREAM

Two tablespoons whipping cream,  $\frac{1}{2}$  banana. Whip cream and sweeten to taste. Slice banana and fold in cream. Sprinkle with chopped nuts and garnish with a cherry.

Mrs. J. M. Rogerson.

### DATE LOAF

One lb. dates (stoned) 1 lb. pecans, 1 cup raisins, 1 cup flour,  $1\frac{1}{2}$  cups sugar, 5 eggs, 2 teaspoons Royal baking powder,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon vanilla. Sift flour, salt and baking powder together 3 times. Leave fruits whole and mix with flour. Add sugar. Beat eggs separately adding yolks first then whites. Flavor with vanilla and bake 1 hour in a moderate oven.

Mrs. W. O. Grimes.

### STRAWBERRY FOAM

Mash 1 qt. of strawberries, add 1 cupful sugar and let stand  $\frac{1}{2}$  hour. Beat 1 cupful cream until stiff, beat whites of 2 eggs and a little sugar to a stiff froth, then slowly fold in cream and berries. Set on ice until ready to serve.

### PINEAPPLE FLUFF

Mix 2 tablespoonfuls sugar with 1 teaspoonful corn starch and add to it 1 well beaten egg. When mixed add  $\frac{1}{2}$  cup liquid from a can of pineapple and cook over hot water until thickened. Remove from fire and add a cup of pineapple cut in dice. Set aside to chill then add 1-3 cup heavy cream beaten stiff and  $\frac{1}{2}$  teaspoonful of vanilla.

### FRUIT VELVET CAKE

One and  $\frac{1}{2}$  cups canned sliced peaches, 1-3 cup crushed pineapple, 3 eggs  $\frac{1}{2}$  cup butter, 1 cup powdered sugar, 1 cup whipping cream, 2 doz. lady fingers. Crush peaches and mix with pineapple. Set over fire in double boiler. Beat eggs well and add to fruit mixture, stirring constantly until it thickens. Remove from stove and chill. Cream butter and add sugar gradually. When fruit is thoroughly cold add creamed butter and sugar. Whip cream until stiff and fold in fruit mixture. Line mold with waxed paper. Cover bottom and sides with lady fingers. Fill center with fruit mixture then lady finger, then fruit and so on with lady fingers on top. Chill twelve hours. Unmold and garnish with whipped cream and sliced peaches.

### BAVARIAN CREAM

One pt. cream, 1 can grated pineapple, 2 cups sugar, 1 package Knox's Sparkling Gelatine. Soak gelatine in small quantity of cold water. Cook pineapple and sugar to boiling point, put in gelatine and boil 5 minutes. Beat until cold, then add beaten cream.

Mrs. J. M. Rogerson.

### BOILED CUSTARD

Scald 1 cup milk. Beat yolks of 2 eggs, mix 1 tablespoon of corn starch with three of sugar and a pinch of salt. Stir this into egg yolks. Pour this mixture into hot milk, stir and cook until thick. Have ready egg whites beaten stiff and dry and pour cooked custard slowly over it, folding in whites. When partially cool flavor with vanilla and chill.

### CINNAMON APPLES

Select 6 rather small and firm apples. Peel and core them. Mix  $1\frac{1}{2}$  cups of sugar with  $1\frac{1}{2}$  cups red cinnamon candy and  $1\frac{1}{2}$  cups water and bring to boiling point, stirring until sugar and candy are dissolved. Place apples in syrup and cook until tender, turning and basting so they will be cooked and evenly colored. Remove from syrup and serve with roast pork. (Can be served on lettuce leaf with mayonnaise for salad.)

### APPLE DESSERT

Fill cups  $\frac{1}{2}$  full sliced apples. Pour over the following custard 2 eggs, 2 tablespoons sugar 1 tablespoon butter, 1-3 cup milk, 2 teaspoons Royal baking powder, pinch of salt. Put cups in a pan of water and boil 20 minutes. Use sauce over this or whipped cream or both.

Mrs. A. R. Dunning.

### CRYSTALLIZED APPLES

Boil 2 cups sugar with  $1\frac{1}{2}$  cups water for 15 minutes, together with  $\frac{1}{2}$  lemon cut in thin slices, the seed being removed. Drop in 6 apples that have been peeled and cored. Cook for 10 minutes or more until clear. When done remove to a dish pour syrup over and garnish with slices of lemon. Just before serving, fill each apple with a little whipped cream.

Mrs. R. L. Smith

### APPLE SNOW

One cup fresh apple sauce, 1 tablespoon lemon juice, pinch of salt, 2 egg whites,  $\frac{1}{2}$  cup sugar. Beat sugar in stiff beaten whites, fold in apple sauce with beaten egg adding lemon juice and pinch of salt. Serve at once or keep in cool place.

Mrs. H. A. Gray.

### UPSIDE DOWN CAKE

One scant  $\frac{1}{2}$  cup of Snowdrift creamed, add 2-3 cup sugar and 1 egg beat vigorously, then add  $\frac{1}{2}$  cup milk and  $1\frac{1}{2}$  cups self-rising flour (alternately) add one teaspoon extract. (this is the batter) Melt 4 tablespoons butter and pour in an iron frying pan or skillet, add 1 cup brown sugar and stir until well blended. Remove skillet from fire, spread sugar and butter mixture in an even layer, then add  $\frac{1}{2}$  cup of diced pineapple, one cup nuts, one cup raisins or dates in layers. Pour batter on top (the skillet should not be over 2-3 full) and baked in a slow oven 45 minutes. Loosen cake from the edges and turn out as quickly as possible after taken from oven. Serve with hard sauce or whipped cream.



### **JUNKET ICE CREAM**

Junket ice cream is uncooked and very easy to make. It is most economical as it is creamier with less cream and no eggs are used. 1 part cream to 4 parts milk is the general rule. Condensed milk in proportion of 1 part condensed milk to 7 parts fresh milk. Ice cream can be made with junket tablets and flavored to suit taste, but if made with junket powder the flavors are already prepared.

### **ORANGE JUNKET WITH PRUNE WHIP**

One package orange junket,  $1\frac{1}{4}$  cups stewed prunes, 1 pt. milk, sugar 1 egg white. Put stewed prunes through a coarse sieve into a large bowl. Add white of an egg and beat with wire whisk until stiff. Fill tall dessert glasses half full. Warm milk slowly until luke warm, add junket powder stirring briskly until dissolved. Hold a spoon flat over the whip to catch junket as it is poured in. Let stand in warm place until firm, then put in a cool place until serving time.

### **CHOCOLATE JUNKET WITH CREAM CHERRIES**

One package Chocolate Junket Powder 1 pt. milk,  $\frac{1}{2}$  cup cream, white of 1 egg, 1 tablespoon powdered sugar, maraschino cherries. Warm milk a little more than lukewarm, add junket powders and stir briskly until dissolved, put in dessert glasses and let stand in a warm room until firm. Just before serving whip cream with 2 tablespoons cherry juice. Beat egg white until stiff adding gradually the sugar. Fold this in cream with cherries, cut in small pieces.

### **GRAPE JUICE SHERBERT**

Soak  $\frac{1}{2}$  envelope Knox's Sparkling Gelatine in  $\frac{1}{2}$  cup cold water 5 minutes. Make a syrup by boiling  $1\frac{1}{2}$  cups boiling water with 1 cup sugar 10 minutes. Add soaked gelatine, cool slightly and add 1 pt. grape juice, 4 tablespoons lemon juice and  $\frac{1}{2}$  cup orange juice. Freeze, serve in sherbert glasses and garnish with candied violet or fruit if desired.

### **FRUIT SHERBERT**

(Economical)

One half envelope Knox's Sparkling Gelatine,  $1\frac{1}{2}$  cups sugar, 1 orange, 3 cups rich milk, 1 lemon. Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak gelatine in part of cup of milk 5 minutes and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add fruit juice and sugar, and fruit of any kind if desired. Enough for 5 persons.

### **THREE OF A KIND SHERBERT**

Mix the juice of 3 lemons, 3 oranges, and the pulp of three bananas (pressed through a ricer) with 3 cups sugar, then add 1 cup cream and 5 cups milk. Freeze. Served decorated with candied orange peel and slices of bananas.

### LEMON SHERBERT

Two and  $\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup lemon juice, 2 egg whites, 1 cup shredded pineapple 4 cups water (grated rind of lemon may be added if liked). Cook sugar, water, (and lemon rind if used) for five minutes. When cool strain if rind has been used. Add lemon juice and pineapple. This may be strained if one does not want fibre of this pineapple. When frozen to a mush add the stiffly beaten egg whites. Turn a few times to thoroughly mix. Take out dashes and pack. Let set one hour.

Mrs. A. R. Dunning.

### PRUNE ORIENTAL CREAM

One half envelope Knox Sparkling Gelatine,  $\frac{1}{4}$  cup cold water,  $\frac{1}{4}$  cup scalded milk,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  pint heavy cream, 1-3 cup milk, 1-3 cup cooked prunes, 1-3 cup chopped figs, whites of 2 eggs. Soak gelatine in cold water 5 minutes, dissolve in scalded milk and add sugar. Strain in a bowl set in pan of ice water, and stir constantly until mixture begins to thicken, then add whites of eggs beaten stiff, heavy cream diluted with milk and beaten until stiff, prunes and figs. Turn in a wet mold, the bottom and sides of which are garnished with halves of cooked prunes and chill. Remove from mold to serving dish and garnish with whipped cream (sweetened and flavored with vanilla) forced through a pastry bag and tube, and chopped pistachio nuts.

### SPANISH CREAM

One half envelope Knox Sparkling Gelatine 3 cups milk, 3 eggs,  $\frac{1}{2}$  cup sugar (scant)  $\frac{1}{4}$  teaspoon salt, 1 teaspoon vanilla. Soak the gelatine in the milk 10 minutes. Place over hot water and when gelatine is dissolved add sugar. Pour slowly on the yolks of the eggs slightly beaten, return to double boiler and cook until thickened somewhat, stirring constantly. Remove from stove and add salt and flavoring, then egg whites beaten stiff. Turn in a mold first dipped in cold water and place in ice box. (This will separate and form a jelly on the bottom and custard on top). If desired serve with whipped cream or sliced oranges or other fruit.

### BANANA SNOW WHIP

Slice 3 bananas, add  $\frac{1}{2}$  cup of powdered sugar and 2 tablespoons lemon juice. Set in cold place at least 1 hour, mash and beat until light. Add 1 cup of cream whipped, stiffly beaten whites of 2 eggs and 1 cup cocoanut. Pour in serving dish, sprinkle with cocoanut. Serve plain or with custard sauce.

Mrs. Bettie Barnhill.

### AMBROSIA, SOUTHERN STYLE

One-fourth lb. shredded cocoanut, 4 to 6 oranges, 1 to 2 cups pineapple (optional) 2 bananas (optional). Cut sections of oranges in about 3 pieces, add diced banana and diced or shredded pineapple. Sweeten to taste, add cocoanut and serve cold. Peaches, pears, cherries or strawberries may be added.

Mrs. Joe Bullock.

### HIDDEN PEACHES

Pare 6 or 8 ripe peaches (freestone), roll in powdered sugar to absorb outside moisture. Make a soft icing of powdered sugar and white of an egg, take each peach on tip of a skewer and dip in icing which may be tinted a pretty green or pink. When icing is still soft sprinkle fine grated cocoanut over the peaches. Arrange on bed of green leaves in a glass dish or fruit basket.

Mrs. R. L. Smith

### ICE BOX CAKE

Three-fourths lb. powdered sugar,  $\frac{1}{2}$  lb. butter, 4 eggs, pt. of whipping cream,  $\frac{1}{4}$  lb. candied cherries, small can of crushed pineapple, 3 doz. lady fingers. Cream, butter and sugar, separate eggs and add yolks one at a time to sugar mixture beating well. Add beaten whites and vanilla. Line a deep pan with paraffin paper. Split lady fingers and put layer in bottom of pan. Cover with 1-3 sugar mixture. Cover this with some of the cherries and pineapple. Whip one cup of the cream and spread half of this over the fruit, then make another layer of lady fingers and so on until all is used, saving enough of sugar mixture for the top layer. Put in icebox and let stand over night. Turn out of pan and cover with other cup of cream beaten stiff and sweetened to taste. Decorate with cherries. Serve as any other cake.

## PIES

### COCOA MERINGUE PIE

Mix thoroughly  $\frac{1}{2}$  cupful of cocoa,  $\frac{1}{2}$  cupful of sugar, 2 tablespoons corn starch, a pinch of salt and a pt. of boiling milk. Cook in double boiler until thick. Remove from fire and add yolk of 2 eggs well beaten, then cook a few minutes longer. Flavor with vanilla and turn in a previously baked shell. Cover with a meringue and brown.

Mrs. R. L. Smith.

### PINEAPPLE PIE

One can grated pineapple, 3 eggs, 1 cup sugar,  $1\frac{1}{2}$  cups water,  $1\frac{1}{2}$  tablespoons corn starch. Put water on stove with juice drained from pineapple, also pinch of salt. Mix egg yolks sugar and cornstarch, add to water and boil until it thickens. Add pineapple after taking from fire. Use whites for meringue.

Mrs. G. M. Roberson, Norfolk, Va.

### BUTTERSCOTCH TARTLET

One cup brown sugar, 3 tablespoons flour, 2 egg yolks, 1 teaspoon crisco, 1 cup milk, 3 tablespoons water, 1 teaspoon vanilla,  $\frac{1}{4}$  teaspoon salt. Mix sugar, salt and flour, add water and milk. Cook until thick, stirring constantly. Just before removing from fire, stir in beaten egg, add crisco and vanilla. Cool slightly and fill tart shells. Cover with meringue.

Mrs. G. M. Roberson, Norfolk, Va.

### PUMPKIN PIE

Two cups cooked pumpkin, 1 cup milk, 2 eggs,  $\frac{1}{2}$  cup sugar, 4 tablespoons molasses, 1 teaspoon cinnamon, 1 teaspoon ginger,  $\frac{1}{4}$  teaspoon salt. Line the pan with pastry and bake until brown. Mix ingredients well, beating the eggs lightly. Bake in moderate oven 45 minutes.

Mrs. H. A. Gray.



**THOROUGHLY RELIABLE**  
**THE BEST RESULTS ARE OBTAINED**  
**BY USING**

# Baker's Chocolate

(Blue Wrapper, Yellow Label)



Registered  
U. S. Pat. Office

**In making Cakes, Pies, Puddings,  
Frosting, Ice Cream, Sauces,  
Fudges, Hot and Cold Drinks**

For more than 145 years this  
chocolate has been the standard  
for purity, delicacy of flavor  
and uniform quality.

57 Highest Awards in Europe and America

The trade-mark, "La Belle Chocolatiere,"  
on every genuine package. A beautifully  
illustrated booklet of new recipes for  
Home Made Candies and Dainty Dishes  
sent free. Drop a Postal to

**Walter Baker & Co. Ltd.**

Established 1780

**DORCHESTER, MASS.**

### LITTLE PINEAPPLE PIES

Heat to boiling point, 1 small can of crushed pineapple, mix  $\frac{3}{4}$  cup sugar, 2 tablespoons flour and  $\frac{1}{8}$  teaspoon salt. Add to hot pineapple and cook 2 minutes. Add  $\frac{1}{2}$  tablespoon butter, 1 egg yolk, mix well and add 2 tablespoons of lemon juice, and fold in 1 egg white beaten stiff. Line 8 individual tins with plain pastry. Put in pineapple mixture, place strips of pastry crisscross over top. Bake in hot oven 10 minutes. Reduce heat and bake 30 minutes longer.

### CREAMLESS CREAM PIE

Stir  $\frac{3}{4}$  cup brown sugar,  $\frac{1}{2}$  cup flour and 1 tablespoon of milk together. Beat 2 egg yolks and add. Scald 2 cups milk and add slowly to mixture. Let cool and add 1 tablespoon butter and 1 teaspoon vanilla. Put in baked pie crusts. Cover with meringue made of whites of 2 eggs and 2 tablespoons powdered sugar. Bake slowly until brown.

### SWEET POTATO CUSTARD PIE

Mash enough baked sweet potatoes to make a pt. Add 1 cup rich cream or 1 cup of milk and 4 tablespoons butter. Heat mixture until it boils, remove from fire and add 2 well beaten whole eggs and 2 egg yolks and one cup sugar. Stir and add 2 tablespoons lemon juice and  $\frac{1}{2}$  teaspoon of grated nutmeg. For variety add 1 cup raisins. Put in pie plate, lined with good crust and bake. Use 2 whites for a meringue.

### MERINGUE

Two egg whites,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  teaspoon Royal baking powder, 1 teaspoon lemon juice, 1 tablespoon cold water and a pinch of salt Beat eggs until light, put in baking powder, salt, water and lemon juice. Beat and add sugar. Bake about 7 minutes in oven not too hot.

Mrs. G. M. Roberson, Norfolk, Va.

### CANTALOUPE PIE

Line pie pan with rich pastry. Peel cantaloupe and remove seed Slice as you would apple, fill shell and dredge lightly with 2 tablespoons flour. Cover with sugar and dot plentifully with butter, sprinkle with a little nutmeg and add 2 tablespoons water. Cover with pastry put in hot oven for a few minutes then reduce heat and cook 45 minutes. The cantaloupe should be the small sweet variety.

### QUICK PLAIN PASTE (PIE CRUST)

Put  $\frac{1}{2}$  cup Snowdrift in a chilled bowl, work until creamy, using wooden spoon. Add  $\frac{1}{4}$  cup ice water,  $1\frac{1}{2}$  cups pastry flour and  $\frac{1}{2}$  teaspoon salt, mix by cutting with a knife.

### ORANGE PIE

Whip yolks of 3 eggs with  $\frac{1}{2}$  cupful sugar, add juice and grated rind of an orange, juice and grated rind of half a lemon, small piece of butter. Mix and put in shell previously baked. Cover with a meringue made of egg whites, 3 tablespoons of powdered sugar and a tablespoon of orange juice.

### PRUNE PIE

Scald a cup of milk, thicken with a tablespoon of corn starch blended with a little cold milk. Add yolk of an egg,  $\frac{1}{2}$  cupful sugar, pinch of salt, 1 cup of chopped cooked prunes. Cook together a few minutes. Cool and put in shell previously baked. Serve cold piled with slightly sweetened whipped cream.

### RAISIN PIE

Two cups seeded raisins,  $1\frac{1}{2}$  cups boiling water,  $\frac{1}{2}$  teaspoon salt, 3 tablespoons corn starch,  $\frac{1}{2}$  cup sugar, grated rind and juice of one lemon.

Mrs. W. P. Sumner.

### PECAN PIE

Scald a cupful of sweet milk with  $\frac{1}{2}$  cup sugar, thicken when boiling with a tablespoon flour made smooth in tablespoons water. Add yolk of 2 eggs and a teaspoon butter. Cool and add the juice of a lemon and a cup of pecan meats. Bake in a pastry lined pan and cover with meringue made of egg whites and 2 tablespoons powdered sugar. (brown).

Mrs. R. L. Smith.

### LEMON PIE

Juice and grated rind of 1 lemon, 1 cup sugar, yolk of 2 eggs, 1 cup hot water, 1 heaping tablespoon of cornstarch. Cream together the juice of lemon, sugar and yolks of eggs. Add cup of hot water and let all come to a boil. Add cornstarch previously dissolved in cold water. Let cool. Bake crust before putting in filling. Cover with meringue.

Mrs. G. M. Roberson, Norfolk, Va.

### COCOANUT PIE

Line a pie pan with pastry and bake. For 1 pie take yolks of 2 eggs well beaten, add gradually  $\frac{1}{2}$  cup sugar, 1 cup milk, and  $\frac{1}{2}$  (yellow) can of dry cocoanut. Cook until thick, add a grating of nutmeg and pour on beaten whites of 2 eggs. Fill pan and brown.

Mrs. R. L. Smith.

### MOLASSES PIE

Three eggs,  $\frac{3}{4}$  cup brown sugar,  $\frac{3}{4}$  cup syrup or molasses, 1 tablespoon butter, 1 tablespoon flour mixed in a little milk, pinch of salt, heaping cup of walnuts floured and  $\frac{1}{2}$  teaspoon vanilla

Mrs. Joe Pender.

### RAISIN PIE

Six eggs (reserve whites for top)  $1\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup butter, 3 tablespoons flour 2 cups sweet milk, 1 cup chopped raisins. Cook until thick and put in crust.

Mrs. J. M. Rogerson.

### CHOCOLATE PIE

Four tablespoons cocoa, 6 of white sugar, 2 of flour,  $1\frac{1}{2}$  cups milk, yolks of 2 eggs, 1 teaspoon vanilla and a little bit of butter. Cook to a custard and put in crust previously baked. Beat whites of eggs, add powdered sugar, place on top of filling and brown in oven.

Mrs. J. M. Rogerson.



## WHITE POTATO PIE

Boil and mash 5 large white potatoes while hot stir into them  $\frac{3}{4}$  cup butter,  $1\frac{1}{2}$  cups sugar and  $\frac{1}{2}$  cup juice from any canned fruit that is not very sweet. Beat yolks of 6 eggs, add while beating; then juice and grated rind of one large lemon. Beat whites until stiff and then add other ingredients. Beat well and bake in pastry lined pans.

## LEMON CUSTARD

Pour  $1\frac{1}{4}$  cups of boiling water on 1 cup sugar and boil until it is a syrup. Add grated rind and juice of 1 lemon, beaten yolks of 2 eggs,  $1\frac{1}{2}$  tablespoons corn starch dissolved in a little cold water, add 1 teaspoon butter. Cook until thick. Have crust baked and pour in the mixture. Beat egg whites with 2 tablespoons sugar. Spread on top and brown.

Mrs. A. R. Dunning.

## RAISIN PIE

One cup seeded raisins, tablespoon sugar, 1 teaspoon vinegar. Cook raisins in enough cold water for 1 pie, add tablespoon butter. Mix all together and bake in two crust.

Mrs. Grady Smith.

## CARAMEL PIE

Five eggs, 2 cups milk,  $1\frac{1}{2}$  cups sugar, 3 heaping tablespoons flour 1 tablespoon butter, 1 teaspoon vanilla. Beat egg yolks Brown other half of sugar in a steel or iron pan and pour on boiling custard. Cook until thick, add vanilla, pour in baked crusts. Cover with meringue and brown in oven. This makes 2 pies.

Mrs. W. W. Taylor.

## CHOCOLATE PIE

One-half cake chocolate,  $\frac{1}{2}$  lb. butter, 1 cup sugar, 3 tablespoons flour, 5 eggs, 2 cups milk, 1 tablespoon vanilla. Melt butter and chocolate together. Add sugar, egg yolks, well beaten, flour and milk. Cook mixture until it thickens. Remove from stove and add vanilla. Pour into baked crusts. Cover with meringue and brown in oven. This makes 2 pies.

Mrs. J. C. Taylor.

# PUDDINGS AND SAUCES

## BANANA PUDDING

Two biscuits soaked in water, 1 egg or more, 1 tablespoon butter,  $\frac{1}{2}$  cup sugar, 1 small box of vanilla wafers, 2 bananas. Put biscuits, yolks of eggs and sugar on and cook like sauce. Put wafers in bottom of buttered pan, pour sauce over, then bananas (sliced) and put meringue on top. Bake a light brown. (very good)

Mrs. R. E. Grimes.

## PERSIMMON PUDDING

One-half gal. persimmons (put through colander) 2 cups sugar, 1 cup raisins (if desired not necessary) 1 teaspoon each of salt, soda, cinnamon and ginger,  $\frac{1}{2}$  gal. of water, 1 cup flour, 2 tablespoons butter. Bake like potato pudding.

### RAISIN RICE PUDDING

Take  $\frac{1}{2}$  cup rice, 1 qt. milk,  $\frac{1}{2}$  cup sugar, 1 cup seeded raisins cut in small pieces and 1 tablespoon butter. Bake in a dish in oven  $1\frac{3}{4}$  hours. Avoid shaking dish. Sprinkle grated nutmeg over top and garnish with split raisins and nuts or cocoanut.

Mrs. J. M. Rogerson.

### GERMAN APPLE PUDDING

Line pan with biscuit dough. Brush top with butter. Cover entirely with slices of apples. Cover over with sugar add grating of nutmeg. Bake in a quick oven for 30 minutes. Serve with cream.

Mrs. H. A. Gray.

### PINEAPPLE PUDDING

One can pineapple, 1 cup sugar, 1 pt. milk, yolks of 3 eggs, 1 tablespoon corn starch. Cut pineapple in small pieces and put sugar over it and let stand while making custard. Put milk in double boiler, and when hot add small piece of butter, then cornstarch made smooth with a little cold milk and the well beaten yolks of eggs. Stir until smooth and cooked. Pour over the pineapple. Beat whites stiff and add 2 tablespoons sugar, and spread over the top and cook until brown.

Mrs. R. L. Smith.

### STRAWBERRY SAUCE

Cream together 2 tablespoons butter and 1 cup powdered sugar and a little lemon juice. Beat in as many strawberries as mixture will hold. Serve cold or melt over hot water and serve hot.

### VANILLA SAUCE

Cream  $\frac{1}{2}$  cup butter and add gradually  $1\frac{1}{2}$  cups powdered sugar then add 1 teaspoon vanilla.

### HARD SAUCE

Beat  $\frac{1}{4}$  lb. butter to a cream, add gradually 1 cup powdered sugar and 4 tablespoons boiling water one at a time. Beat 5 minutes and add beaten white of 1 egg and 1 teaspoon vanilla.

### APPLE PUDDING

One-half dozen apples, 1 pt. milk, 4 eggs, 1 cup flour, 1 cup sugar,  $\frac{1}{4}$  teaspoon salt, 2 tablespoons Royal baking powder. Flavor with cinnamon or nutmeg. Peel, half and core apples place in baking dish, then pour over the batter. Bake rich brown and serve with cream or sauce.

Mrs. G. M. Roberson, Norfolk, Va.

### CHOCOLATE PLUM PUDDING

1 envelope Knox Sparkling Gelatine, 1 cup cold water, 1 pint milk, 1 cup sugar,  $1\frac{1}{2}$  squares chocolate,  $\frac{1}{2}$  teaspoonful vanilla, 1 cup seeded raisins,  $\frac{3}{4}$  cup dates  $\frac{1}{2}$  cup nuts,  $\frac{1}{2}$  cup currants, 3 eggs, salt. Soften gelatine in cold water ten minutes. Melt chocolate with part of the sugar; add a little milk, making a smooth paste. Put milk in double boiler. When hot, add melted chocolate, sugar, salt and soaked gelatine. Remove from fire; when mixture begins to thicken, add vanilla, fruit and nut meats, chopped, and lastly fold in beaten egg whites. Turn into wet mold decorated with whole nut meats and raisins. Chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened and flavored with vanilla, or with a currant jelly sauce.

*A family  
heritage—*



Through five  
generations the  
advice to use

# **ROYAL BAKING POWDER**

has been handed  
down from mother  
to daughter!

*Royal contains no alum—leaves no bitter taste!*



## Chicken Shortcakes

2 cups flour  
3 teaspoons Royal  
Baking Powder  
 $\frac{1}{2}$  teaspoon salt

4 tablespoons shortening  
 $\frac{1}{2}$  cup water  
1 egg  
creamed chicken

Sift together flour, Royal Baking Powder and salt; add shortening and mix in thoroughly with steel fork; add water to beaten egg and add this liquid slowly to make a soft dough. Roll or pat out with hands on floured board to about one-half inch thick. Cut with very large biscuit cutter first dipped in flour or half fill large size greased muffin rings which have been placed on baking pan. Bake in hot oven ( $475^{\circ}$ ) 10 to 12 minutes. Split while hot, butter or not as desired, and fill with creamed chicken.

## Royal Caraway Loaf

1 cup butter  
 $\frac{1}{2}$  cups powdered sugar  
yolks of 5 eggs  
whites of 2 eggs  
3 cups flour  
 $\frac{1}{4}$  teaspoon salt

$2\frac{1}{2}$  teaspoons Royal Baking  
Powder  
 $\frac{3}{4}$  cup milk  
3 teaspoons caraway seeds  
2 teaspoons rose water  
 $\frac{1}{2}$  teaspoon extract cinnamon

Beat butter until soft and creamy; add sugar and yolks of eggs, beating well. Stir in unbeaten whites of eggs and beat one minute. Sift flour with Royal Baking Powder and salt, adding alternately with milk. Sprinkle in the caraway seeds, beat well and add flavoring. Pour into well greased cake tin and bake 1 hour and 20 minutes, in moderate oven ( $325^{\circ}$ ).

*(Use level measurements for all materials.)*

*For Perfect Results Use*

**ROYAL**  
**Baking Powder**  
**Absolutely Pure**

### LEMON SPONGE OR SNOW PUDDING

½ envelope Knox Sparkling Gelatine, ¼ cup cold water, 1 cup boiling water, ¾ cup sugar, ¼ cup lemon juice, whites of 2 eggs. Soak gelatine in cold water five minutes, dissolve in boiling water, add sugar lemon juice and grated rind of one lemon, strain and set aside: occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy: add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Pile by spoonfuls on glass dish. Chill and serve with boiled custard. A very attractive dish may be prepared by coloring half the mixture red.

### BANANA PUDDING

Seven bananas, 3 eggs, 1 cup sugar, 1½ cups milk, 1 tablespoon butter, 2 heaping tablespoons flour, ½ teaspoon vanilla. Beat egg yolks thoroughly, add sugar, butter, flour and milk. Cook until thick and add vanilla. Line a pudding dish with a layer of vanilla wafers, a layer of custard and a layer of bananas. Repeat until all custard is used. Let last layer be custard. Cover with meringue made from egg whites. Brown quickly.

Mrs. J. C. Taylor.

### SMALL CAKES

#### COCOANUT DROP CAKES

Sift together 1 cup of powdered sugar with 4 tablespoons of cornstarch. Beat the whites of 3 eggs until they stand up, then gradually beat in the sugar and cornstarch. Now beat in 1 cup or more of very fine ground cocoanut; drop by spoonful on a buttered paper on a baking sheet and let bake at first using a high temperature until cakes have set then decreasing the heat and bake until cakes are delicately browned and firm to touch.

Mrs. R. L. Smith.

#### BUTTERSCOTCH STICKS

Melt ¼ cup butter, add 1 cup brown sugar. When lukewarm add 2 eggs. Mix ½ teaspoon salt and 1 teaspoon Royal baking powder in 1 cup flour. Add to mixture and beat well. Then add ¼ cup pecan meats and 1 teaspoon vanilla. Spread in a shallow pan lined with greased paper. Bake in hot oven and while hot cut in strips 1 inch wide and 4 inches long.

Mrs. R. L. Smith.

#### COCOANUT CAKES

Soak ¾ lb. of dry shredded cocoanut in a can of condensed milk, the sweetened variety. Add a teaspoon of vanilla, and when cocoanut has softened somewhat, drop from a teaspoon on a well greased baking sheet. Bake in a slow oven 300 degrees E for 20 minutes.

Mrs. R. L. Smith.

#### DROP COOKIES

Cream 6 tablespoons Snowdrift with ¾ cup sugar add 1 egg beaten, 3 tablespoons milk, 1½ cups flour sifted with 2 teaspoons Royal baking powder and ¼ teaspoon salt. Beat well and add one teaspoon flavoring. Drop by spoonfuls on well greased shallow pan. Bake.

Mrs. R. L. Smith.

### GINGER SNAPS

One cup Snowdrift, 1 cup molasses, 1 cup brown sugar, 2 teaspoons salt, 2 teaspoons ground ginger, flour to make a stiff dough. Roll, cut and bake.

Mrs. G. M. Roberson, Norfolk, Va.

### OATMEAL COOKIES

Two cups flour, 2 cups oatmeal, 1 cup raisins, 1 cup nuts, 2 eggs, 2-3 cup butter, 4 tablespoons milk, 1 teaspoon soda,  $\frac{1}{2}$  teaspoon salt 1 teaspoon cinnamon, 1 teaspoon vanilla. Cream sugar and butter together, add eggs, mix well, then add milk, salt, cinnamon and vanilla, mix again, add nuts, oatmeal and raisins. Beat well and drop by spoonfuls on greased paper on baking tin and bake.

Miss Carrie Louise Grimes.

### DATE STICKS

One lb. dates,  $\frac{1}{2}$  cup chopped nuts, 1 cup flour, 1 level teaspoon of Royal baking powder, 1 cup sugar, 1 tablespoon butter, 1 tablespoon hot water 2 eggs beaten thoroughly. Cream butter and sugar, add hot water then eggs, dates and nuts, then flour sifted twice with baking powder. Beat well and spread on shallow greased pans, and bake 15 min. Cool in pan, cut in strips and roll in powdered sugar.

Mrs. R. E. Grimes.

### TEA CAKES

One cup sugar, 3 eggs, 3 level tablespoons of lard or butter, 1 teaspoon vanilla. Cream together and mix with enough self-rising flour to make a soft dough. Roll, cut and bake in a quick oven

Mrs. H. A. Gray.

### LADY FINGERS

Three egg whites, 1-3 cup powdered sugar, 2 egg yolks, 1-3 cup bread flour,  $\frac{1}{8}$  teaspoon salt,  $\frac{1}{4}$  teaspoon vanilla. Beat whites of eggs until stiff, add sugar gradually and continue beating then add beaten egg yolks and flavoring. Fold in flour mixed and sifted with salt. Shape  $3\frac{1}{2}$  inches long and  $\frac{3}{4}$  wide on baking sheet, covered with oiled paper. Sprinkle with powdered sugar and bake 15 minutes in a moderate oven.

### FRUITINES

Two eggs,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup melted Snowdrift, 1teaspoon salt 1 teaspon soda, 1 teaspoon cinnamon  $\frac{1}{2}$  teaspoon cloves, 2 table-  
spoons sour milk,  $3\frac{3}{4}$  cups flour, 1 cup raisins (cut fine) 2 tablespoons hot water. Beat eggs in bowl, add sugar, melted Snowdrift and salt. Mix and sift spices and soda with flour, add hot water and milk to first mixture, then beat in flour and raisins. Drop by teaspoonful about 2 inches apart on well greased tins, and bake from 8 to 10 minutes at 400 degrees E. This should be quite stiff.

Mrs. A. R. Dunning.

### DOUGHNUTS

One egg, 1 egg yolk,  $\frac{1}{2}$  cup sugar, 2 teaspoons melted butter,  $\frac{3}{4}$  cup milk,  $\frac{1}{2}$  teaspoon lemon extract 2 cups flour,  $\frac{1}{2}$  teaspoon salt 3 level teaspoons Royal baking powder,  $\frac{1}{4}$  teaspoon nutmeg Beat eggs slightly, adding sugar slowly, then butter, milk and lemon extract. Sift remaining ingredients together 4 times and combine mixtures. Knead slightly, cut and fry in deep hot Snowdrift. Drain on paper, and sprinkle with granulated sugar.

Mrs. R. L. Smith.





## Do you know . . .

That over two million women have banished cake failures by using a flour made especially for cake?

That this flour (Swans Down Cake Flour) is made from a special kind of wheat grown in the vicinity of the Swans Down Mills?

That of the flour milled from 100 pounds of this special wheat, only 26 pounds are good enough for Swans Down?

That Swans Down Cake Flour is sifted and resifted, through the finest silk, until it is 27 times as fine as bread flour?

Flour is the most important cake ingredient. Swans Down makes wonderful cake a *certainly*—if directions are followed carefully. Try Swans Down—in the recipe on the other side of this page.



**IGLEHEART BROTHERS, INC.**

Established 1856

EVANSVILLE, INDIANA

## SWANS DOWN CHOCOLATE LAYER CAKE

$\frac{1}{2}$  cup butter or substitute  
 $1\frac{1}{2}$  cups sugar  
3 cups Swans Down Cake Flour  
3 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt

$\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  cup water  
1 teaspoon vanilla extract  
 $\frac{1}{4}$  teaspoon almond extract  
3 egg whites, beaten light

Cream the shortening. Add sugar gradually. Sift flour and then measure. Then sift together flour, baking powder, and salt. Beat into the first mixture alternately with the water and milk. Beat in the extracts. Fold in the egg whites. Bake in layers in moderate oven (350°F.).

Put together with soft chocolate frosting.

## SOFT CHOCOLATE FROSTING

Cut 4 squares bitter chocolate into small pieces and put into a saucepan. Add 1 cup sugar and  $1\frac{1}{2}$  cups milk. Bring to the boiling point, stirring constantly. Mix 5 tablespoons Swans Down Cake Flour with 2 tablespoons cold water; and add slowly to the first mixture, stirring until thickened. Remove from fire. Add 2 tablespoons butter and 1 teaspoonful vanilla. Cool and spread.

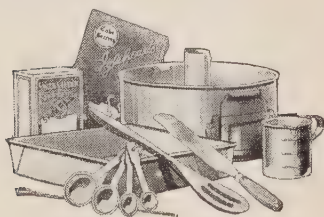
\* \* \* \*

## YOU'LL NEED THIS CAKE SET?

For just what it costs—\$1.00—we will mail you this superb cake set—the very kind we use in our own kitchens . . . . Set consists of: set aluminum measuring spoons; wooden slotted mixing spoon; wire cake tester; aluminum measuring cup; steel spatula; heavy square cake pan (tin); patent angel food pan (tin); sample package of Swans Down Cake Flour; copy of recipe booklet, "Cake Secrets."

("Cake Secrets" is the only item sold separately. Send 10c for your copy.)

An oven thermometer is essential to proper baking. We can now supply you with a standard thermometer, postage prepaid. Send \$1.00 (\$1.25 at Denver and West, \$1.50 in Canada).



IGLEHEART BROTHERS, Inc.

EVANSVILLE, INDIANA

Attached is \$1.00 (\$1.25 at Denver and West, \$1.50 in Canada) for which please send to address below, one full set Swans Down Cake Making Utensils—with which I am to receive, free of charge, the booklet "Cake Secrets," and sample package of Swans Down. If not entirely satisfied with set I may return it, carrying charges prepaid, and my money will promptly be refunded.

NAME \_\_\_\_\_

(Write plainly)

STREET ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_

No orders accepted for shipment outside U. S. or Canada

## MOLASSES CAKE

One cup molasses, 1 cup sugar, 1 cup butter and lard mixed, 1 teaspoon soda, 1 teaspoon ginger and 1 teaspoon cinnamon. Enough flour to make dough.

Mrs. J. M. Rogerson.

## GINGER SNAPS

One cup molasses, 1 cup sugar, 2 eggs, 1 tablespoon of ginger, 2 tablespoons vinegar,  $\frac{1}{2}$  teaspoon each of salt and soda. Use baking powder if you like,  $\frac{1}{2}$  cup butter or lard. Flour to make a stiff dough. Roll out and cut.

Mrs. C. L. Cannon.

# CAKES, ICING AND FILLINGS

## ANGEL FOOD CAKE

One cupful of egg whites (8 to 10 eggs)  $\frac{3}{4}$  teaspoon cream of tartar,  $\frac{1}{4}$  teaspoon salt,  $\frac{3}{4}$  teaspoon vanilla,  $\frac{1}{4}$  teaspoon almond extract, 1 cup Swan's Down cake flour sifted 4 times.  $1\frac{1}{4}$  cupfuls fine granulated sugar sifted. Put egg whites on large platter or bowl, add salt and beat with a flat egg beater until foaming. Add cream of tartar and continue beating until eggs are stiff enough to stand up in peaks, but not dry. Fold in sugar, 1 tablespoon at a time. Add flavoring, fold in flour in same manner as sugar. Cook in slow oven 50 or 60 minutes increasing heat slightly when cake is almost done. Invert pan or cups for 1 hour before removing from pan.

Mrs. A. R. Dunning.

## BLACK FRUIT CAKE

One-half lb. butter, 1 lb. sugar,  $\frac{1}{2}$  doz. eggs,  $1\frac{1}{2}$  lbs. raisins, 2 lbs currants or one pound currants and one pound of dates  $\frac{1}{2}$  lb. almonds (blanched)  $\frac{1}{2}$  lb. Citron,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup coffee, 1 tablespoon nutmeg,  $\frac{1}{2}$  tablespoon cinnamon,  $\frac{1}{2}$  tablespoons cloves,  $1\frac{1}{2}$  teaspoons Royal baking powder,  $\frac{1}{2}$  cup wine and 1 quart flour.

Mrs. A. R. Dunning.

## SPONGE CAKE

Two egg yolks, 4 tablespoons. hot water,  $\frac{3}{4}$  cup sugar, 2 egg whites, 1 cup flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon lemon extract,  $1\frac{1}{4}$  teaspoons Royal baking powder. Beat water and egg yolks until thick, add gradually lemon, sugar and egg whites beaten stiff, salt and flour. Bake.

Mrs. J. M. Rogerson.

## CHOCOLATE CAKE

Melt 2-3 cup butter with 2 squares of Baker's chocolate and stir into 2 cups sugar, add 4 egg yolks beaten with one cup milk and 2 cups flour sifted with 4 level teaspoons of Royal baking powder add 4 egg whites, beaten stiff and 2 teaspoons vanilla. Bake in layers and put together with this frosting. Four squares (4 ozs.) of Baker's chocolate and butter the size of an egg melted together. Add a little hot milk, coffee or water and confectioner's sugar until of right consistency to spread. Flavor with vanilla.

Mrs. R. L. Smith.



### LADY BALTIMORE CAKE

Work 1 cup of butter until very creamy, add 2 cups sugar and beat well, then add 1 cup milk alternately with  $3\frac{1}{2}$  cups flour sifted with 3 teaspoons Royal baking powder. Add 1 teaspoon of vanilla and fold in beaten whites of 6 eggs. Bake in 3 layers and put together with this filling. To 3 cups sugar add one cup boiling water and boil until syrup will thread from spoon. Pour on beaten whites of 3 eggs and beat until nearly of right consistency to spread. Add one cup seeded raisins (chopped), one cup pecans and 5 figs cut in strips. Continue beating mixture until of right consistency to spread.

### CALIFORNIA CAKE

Cream  $\frac{1}{2}$  cup Snowdrift and when well blended add 4 egg yolks beaten until light with  $\frac{1}{2}$  cup sugar. Beat well, measure 3 cups sifted flour and sift with 3 teaspoons Royal baking powder and 1 teaspoon salt. Add alternately with  $\frac{3}{4}$  cup orange juice (strained) and  $\frac{1}{4}$  cup water. Beat 4 egg whites until stiff adding slowly  $\frac{1}{2}$  cup sugar, 1 tablespoon grated orange rind and 1 teaspoon orange extract. Fold in first mixture and bake in 3 greased layer cake tins for 25 minutes in a moderate oven or at 375 degrees F.

### BLACKBERRY CAKE

Six eggs, 4 cups flour (plain)  $\frac{3}{4}$  lb. butter, 2 cups sugar, 1 cup buttermilk or sour-milk 1 teaspoon of soda in milk  $1\frac{1}{2}$  cups blackberry preserves, 2 teaspoons cloves 2 teaspoons cinnamon, 1 teaspoon grated nutmeg, 2 teaspoons Royal baking powder dissolved in 1 tablespoon water. After mixing divide batter in halves and add blackberry preserves to  $\frac{1}{2}$  of batter. Cook in layers and use boiled icing for filling.

Mrs. A. H. Joyner.

### TIPSY CAKE

Two cups sugar, 6 eggs, 3 cups sifted flour, 1 teaspoon Royal baking powder, 1 cup boiling water, that is for cake. For custard, 3 eggs, 1 pt. milk,  $\frac{1}{2}$  cup sugar. Cook until thick.

Mrs. Joe Pender.

### WHITE COCOANUT CAKE

Cream 1-3 cup Snowdrift with 1 cup sugar, add  $1\frac{3}{4}$  cups flour sifted with 2 teaspoons Royal baking powder and  $\frac{1}{4}$  teaspoon salt alternately with  $\frac{1}{2}$  cup milk. Add  $\frac{3}{4}$  cup cocoanut and 1 teaspoon vanilla. Fold in whites of 4 eggs and bake in a tube or loaf pan in a moderate oven.

### WHITE CAKE

Beat  $\frac{3}{4}$  cups butter to a cream and add  $1\frac{1}{2}$  cups sugar, add alternately 1 cup of water or milk and  $2\frac{1}{2}$  cups flour sifted with 4 teaspoons baking powder. Flavor with 1 teaspoon of almond extract or vanilla. Bake in layers and put together with any icing.

Mrs. R. L. Smith.

### GOLD CAKE

Yolks of 12 eggs,  $2\frac{1}{2}$  cups flour,  $1\frac{1}{2}$  cups sugar, 1 cup butter, 1 teaspoon of soda 1 cup milk. Bake slowly.

Mrs. R. J. Nelson.

### BANANA CAKE

Two cups flour, 2 cups sugar, 1 cup butter,  $\frac{1}{2}$  cup clabber, 6 eggs, 2 teaspoons vanilla. Filling, 1 can of grated pineapple, 6 bananas mixed with a little sugar will be enough for two cakes.

Mrs. Dora Bryant.

### ROCKY MOUNTAIN CAKE BATTER

Seven eggs, 1 cup butter, 2 cups sugar,  $\frac{3}{4}$  cup milk, 3 cups flour, 2 level teaspoons Royal baking powder. Flavor with vanilla. Cream butter and sugar together, add eggs well beaten, then add milk, flour well sifted, flavor. Bake in a moderate oven.

Mrs. Grady Smith.

### SPICE CAKE

Four eggs leaving out the whites of 2, 2 cupfuls of brown sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sour milk 2 cups flour, 1 teaspoonful of soda, 2 teaspoonfuls of cinnamon,  $1\frac{1}{2}$  teaspoonfuls cloves,  $\frac{1}{2}$  teaspoonful of nutmeg. Bake in layers and put together with icing.

Mrs. R. J. Nelson.

### DEVIL'S FOOD CAKE

One half cup butter,  $1\frac{1}{4}$  cups sugar, 2 eggs, 2 cups flour, 2 squares melted chocolate or 2 tablespoons cocoa, 1 teaspoonful salt, 1 teaspoon vanilla, 1 level teaspoonful soda, 1 cup sweet milk. Chocolate icing, 2 cups sugar,  $\frac{3}{4}$  cup sweet milk, 1 teaspoonful butter, 2 heaping teaspoonful of cocoa.

Mrs. R. J. Nelson.

### BLACK GEORGE CAKE

Three tablespoons of sugar,  $2\frac{1}{2}$  tablespoons butter, 1 well beaten egg, 1 cup of good molasses, 1 teaspoon each of cinnamon, cloves and nutmeg (level) 2-3 cups of flour, 1 teaspoon soda dissolved in 1 cup of hot water. Bake in 3 layers. Filling—One cup of sugar,  $\frac{1}{2}$  cup water, cook well and pour over 2 well beaten egg whites, add 1 cup of chopped raisins, beat until cold and spread between layers. (very good.)

Mrs. Marion Smith.

### WALNUT MAPLE CAKE

One third cup butter, 2 eggs, 1-3 cups flour, 1 teaspoon vanilla, 1 cup chopped walnut meats, 1 cup brown sugar,  $\frac{1}{2}$  cup milk, 2 teaspoons Royal baking powder,  $\frac{1}{4}$  teaspoon salt. Cream, sugar and butter, add egg yolks and milk, then flour sifted twice with baking powder. Add vanilla, salt and walnuts lastly whites of eggs beaten stiff. Bake in angel cake pan 45 minutes. Cover with white mountain cream. Sprinkle with chopped walnuts.

Mrs. R. E. Grimes.

### JAPANESE FRUIT CAKE

Four eggs, 1 cup butter, 1 cup milk,  $2\frac{1}{2}$  cups flour, 1 teaspoon salt, 2 cups sugar, 3 teaspoons Royal baking powder, 1 cup chopped nuts,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{4}$  teaspoon cloves,  $\frac{1}{4}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon vanilla. Divide in 2 parts, add to 1 part the nuts and vanilla, to other the spice and raisins. Bake in 4 layers. Filling—1 cup cocoanut,  $\frac{1}{4}$  cup lemon juice,  $\frac{1}{4}$  teaspoon salt, 2 cups sugar. 2 cups water, 1 cup of corn starch. Cook 45 minutes in double boiler.

Mrs. C. R. Fleming.

### SOFT CHOCOLATE ICING

Two cups granulated sugar, 2-3 cup water,  $\frac{1}{8}$  teaspoon cream of tartar,  $\frac{1}{4}$  teaspoon vanilla, 2 squares Baker's chocolate, whites of 2 large eggs. Place sugar, water and cream of tartar in saucepan and boil very slowly until temperature reaches 244 degrees F. Then gradually pour syrup into the stiffly beaten whites. Beat constantly until thick and creamy like marshmallows; then beat in melted chocolate flavor and when well blended and of even color, spread on cake. If the melted chocolate is added too soon the stiffening of egg whites will be broken and quality of icing inferior. If syrup and egg whites mixture is not beaten long enough icing will not be creamy.

Mrs. A. R. Dunning.

### FRENCH CREAM ICING

One-fourth cup butter, 1 cup XXXX sugar, 1-3 teaspoon black walnut extract, 1-3 teaspoon brandy extract, 1-3 teaspoon vanilla extract.

Mrs. G. M. Roberson, Norfolk, Va.

### CHOCOLATE FILLING (UNCOOKED)

One lb. confectioners sugar, one small box Baker's cocoa, 1 cup of cold coffee or milk, 1 teaspoon vanilla, mix thoroughly, add  $\frac{1}{2}$  cup melted butter. Spread on cool layers.

Mrs. Joe Pender.

### LEMON CAKE FILLING

Two eggs, 1 cup sugar, 3 lemons, pinch of salt 1 teaspoon butter, 3 tablespoons flour. Grate rind and get juice of lemons. Cook in double boiler until thick as cream.

Mrs. J. M. Rogerson.

### FIG FILLING

Chop  $\frac{1}{4}$  lb. figs, add 1 cup sugar,  $\frac{1}{2}$  cup water, boil. Beat whites of 2 eggs, when all is cold stir together, add 2 tablespoons lemon juice.

Mrs. J. M. Rogerson.

### EIGHT MINUTE ICING

Into top part of double boiler, put 1 cup sugar and 3 tablespoons boiling water, stir until sugar is dissolved, then add unbeaten white of one egg and beat constantly with a rotary egg beater eight minutes removing to back of stove when frosting begins to thicken. If frosting does not run off beater upon lifting from frosting but drops off it is ready for use, if it runs off it is not cooked sufficiently. Remove from fire and beat until ready to spread.

Mrs. R. L. Smith.

### WHITE ICING

Two cups granulated sugar, 2-3 cup water,  $\frac{1}{8}$  teaspoon cream of tartar, whites of 2 large eggs and 1 teaspoon vanilla. Place sugar, water and cream of tartar in sauce pan and boil slowly until temperature reaches 244 degrees F. Then pour the syrup gradually in the beaten whites. Beat constantly until icing is thick and creamy.

Mrs. A. R. Dunning.



### JEFFY FROSTING

One and  $\frac{1}{2}$  cups sugar, 6 tablespoons water, 2 eggs, 1 teaspoon vanilla  $\frac{1}{4}$  teaspoon cream of tartar. Put the sugar, water and unbeaten egg whites in top of double boiler, and place it over boiling water. Beat for seven minutes, remove from fire; add flavoring and cream of tartar and continue beating until it is of right consistency to spread on the cake. (This is fine.)

Mrs. C. L. Cannon.

### LEMON CAKE FILLING

One egg, 1 lemon, 2-3 cup sugar, 2-3 cup water or milk, 1 teaspoon flour. Cook in double boiler until thick. (very good.)

Mrs. C. L. Cannon.

### SEA FOAM ICING

One cup brown sugar 2-3 cup water, 1 egg white  $\frac{1}{2}$  teaspoonful Royal baking powder, flavor. Boil sugar and water without stirring until syrup spins a thread. Add hot syrup slowly to beaten egg white, heating continually, add baking powder when icing foams. Put between layers and on top of cake.

Mrs. Grady Smith.

### MOCHA FROSTING

Two cups confectioner's sugar, 2 teaspoons cocoa, 1 tablespoon butter, 1 teaspoon vanilla. Enough hot coffee to mix so it will spread. Put between layers and on top of cake.

Mrs. C. L. Cannon.

## PICKLING, CANNING & PRESERVING

### CONCORD GRAPE JUICE

Use firm grapes, cover with water. Cook slowly until tender, drain in jelly bag. Four ozs. of sugar to 1 qt. of juice. Cook 4 minutes. Bottle and seal.

Mrs. G. M. Roberson, Norfolk, Va.

### CANNED APPLES

To 8 lbs of apples use 2 lbs. sugar, 1 can of grated pineapple and 1 teaspoon salt. Peel apples and boil peelings. Add juice from peelings to fruit sugar and salt. Steam all done by cooking in a covered vessel. Seal in air tight jars.

Mrs. R. L. Smith.

### ONE OF A KIND MARMELADE

One orange, 1 grapefruit, 1 lemon. Cut in quarters, then cut through pulp and rind in very thin slices, discarding all seeds. Let stand in 7 pts. of cold water 24 hrs. Cook by boiling 5 hours. Let stand again 24 hours. Add 10 cups sugar and boil until jelly.

### HALDEN SALAD OR CHOW-CHOW

One gal. cabbage (cut fine)  $\frac{1}{2}$  gal. green tomatoes (cut fine)  $\frac{1}{2}$  doz. peppers, 1 qt. of onions (cut fine) 4 tablespoons dry mustard, 2 tablespoons cinnamon, 1 tablespoon whole spice cloves, 2 tablespoons white mustard seed, 2 tablespoons celery seed, 3 lbs. sugar,  $\frac{1}{2}$  gal. vinegar, tumeric to color. Put in a large kettle and cook 30 minutes. (This is very good.)

Mrs. A. R. Dunning.

### PEPPER RELISH

Twelve red peppers (sweet) 12 green peppers (sweet) and 6 medium sized onions. Seed peppers and grind all together. Scald and let set 5 minutes, then scald the second time and drain. Add to this mixture 2 cups sugar, 3 cups vinegar, 2 tablespoons salt. Let cook about fifteen minutes until thick.

Mrs. A. H. Joyner.

### CUCUMBER PICKLE

One pk. of cucumbers, 1 gal. vinegar, 5 lbs. brown sugar, 6 large onions, 6 pods red pepper, 4 tablespoons white mustard seed, 4 tablespoons black mustard seed, 3 tablespoons celery seed, 1 tablespoon tumeric, 3 sticks cinnamon a few cloves, 8 blades of mace, 4 tablespoons dry mustard. Let ingredients boil 10 minutes and pour over cucumbers. Soak cucumbers 3 days, put in cold water with small piece of alum and bring to a boil. Throw in cold water until cold. Drain and pour ingredients over.

Mrs. A. R. Dunning.

### DUTCHESS SALAD

One qt. sweet peppers, 1 qt. cabbage, 1 qt. green tomatoes, 1 qt. onions, 5 pods hot peppers. Grind and measure, after grinding add  $\frac{1}{2}$  cup salt and boil 40 minutes. Dressing:  $1\frac{1}{2}$  cups flour, 3 cups sugar,  $\frac{1}{2}$  box of dry mustard, 2 qts. vinegar,  $\frac{1}{2}$  box tumeric. Mix dry ingredients, add vinegar and boil until it thickens. Mix with vegetables, bring to boil again.

Mrs. C. L. Cannon.

### GREEN TOMATO SWEET PICKLE

Slice green tomatoes, and put in brine 3 days. Soak fresh and boil in alum water until green. Simmer in clear water until alum is out of them. To 1 lb. fruit put  $\frac{1}{2}$  lb. sugar 3 lbs. fruit, 1 pt. vinegar. Flavor with spice and let boil 3 minutes. Just before taking up add 1 cup raisins.

Mrs. A. R. Dunning.

### CHILI SAUCE

Scald and skin 1 peck of tomatoes, press gently to remove some of seed. Cut in small pieaces. Chop 1 qt. onions and 1 green pepper and add to tomatoes. Add 2 cups cider vinegar,  $\frac{1}{2}$  cup sugar, 2 level tablespoons salt, 2 level teaspoons ground cinnamon, 1 level teaspoon each of ground cloves and ground ginger. Cook slowly until thick. Fill well sterilized wide mouth bottles. When cold dip in paraffin.

Mrs. R. L. Smith.

### MUSTARD PICKLE

Two qts. cucumbers (that have been in brine) 1 qt. green tomatoes, 1 qt. onions and a few red and green bell peppers. Cut these fine and let soak over night, cucumbers in fresh water. Add salt to onions and tomatoes. The next morning heat to boiling point and drain. Dressing—Two qts. vinegar,  $2\frac{1}{2}$  cups sugar, 6 tablespoons dry mustard, 1 tablespoon tumeric and a few celery seed. Put in vegetables and cook a few minutes.

Mrs. A. R. Dunning.

### APPLE MARMELADE

Six oranges, 3 lemons, 9 apples 9 cups sugar, 3 cups water. Pare and slice apples and cover with lemon juice. Wash oranges and cut in thin slices. Slice lemon rind, add sugar and water and let stand 1 hour. Cook slowly to boiling point; boil 1 hour or until of the consistency of marmelade. Turn into sterilized glasses or jars and seal when cool.

Mrs. Joe Bullock.

### TOMATO RELISH

Chop together 2 qts. of green and 1 of ripe tomatoes, 2 bunches of celery, 3 large onions, 3 large red sweet peppers, a small head of cabbage and 3 or 4 good size cucumbers. Sprinkle a cupful of salt over the mixture and let stand over night. In the morning drain well and add 3 pts. vinegar, a qt. of brown sugar, a teaspoonful of mustard and a teaspoonful of black pepper. Cook the mixture until it is clear, this usually takes about 1 hour and then while still hot seal in jars. (air tight).

Mrs. Harvey Roberson.

### GRAPE JUICE

Twenty pounds of grapes, pick off stems, put in kettle with just enough water to start them cooking; then add 2 lbs. sugar, boil 20 minutes, take off and drip them, add 3 lbs of sugar, put on stove again and let it come to a hard boil; then bottle and seal.

Mrs. Lida E. Parker.

### CANNED STRAWBERRIES

The first berries picked from the vines are the firmest and finest flavored and so are better for canning than those gathered later. Use only the largest and most perfect ones, allow about 2 quarts of berries to a quart jar. Put half pound of sugar and 2 tablespoons of water on to boil, and boil until it begins to crystalize, then drop in the fruit careful and just let it boil up once. Then skim out the fruit into jars and fill to overflowing with the boiling syrup, seal. Strawberries done in this way keep their shape flavor and color and are preferred by those who do not like very sweet.

Mrs. Lida E. Parker.

## CANDY

### SEA FOAM CANDY

Put in a sauce pan 3 cups sugar, 3 tablespoons syrup, and  $1\frac{1}{2}$  cups water. Cook until a medium soft ball is formed about 242 degrees F. Remove from fire and let stand until you have beaten the whites of 2 eggs. Pour slowly on beaten whites and continue beating until mixture will hold its shape. Add 1 cup of pecan meats and one teaspoon of vanilla. Drop from tip of spoon on oiled paper.

Mrs. R. L. Smith.

### PLAIN FONDANT

Mix 2 cups sugar, 1 cup water and  $\frac{1}{8}$  teaspoon cream of tartar, place over heat and stir until sugar is dissolved. Cover the sauce pan until syrup boils. Remove cover and wash down sides of pan. Cook until syrup forms a soft ball 238 degrees F. Remove from fire and pour in a clean wet dish. Let stand until cool and beat until creamy. Work with hands after it gets so you can't work with spoon.

Mrs. R. L. Smith.



### NUT BARS

Two cups sugar,  $\frac{3}{4}$  cup corn syrup,  $\frac{1}{4}$  cup water. Cook to a hard ball 254-256 degrees F. Spread  $1\frac{1}{2}$  cups of shelled nuts in a pan, add cocoanut and dates or figs. Pour hot syrup over until it is a inch thick. Cut in blocks.

Mrs. R. L. Smith.

### MEXICAN ORANGE CANDY

Melt 1 cup of sugar in a large kettle. Meanwhile scald  $1\frac{1}{2}$  cups milk and add to melted sugar stirring. Add 2 cups sugar stirring until dissolved. Cook until it forms an almost hard ball in water. Just before it is done add  $\frac{1}{2}$  cup butter, 1 cup of nuts, grated rind of two oranges and a pinch of salt. Beat until creamy and pour on buttered platter to cool.

Mrs. Arthur Johnson.

### PULLED MINTS

Two cups sugar, 1 cup water, 4 tablespoons butter, 10 drops of oil of peppermint. Cook sugar, water and butter until it cracks or 261 degrees F. Pour out on platter, when cool pull as long as possible and flavor with peppermint. Cut in pieces and leave in a dish of powdered sugar until creamy.

Mrs. R. L. Smith.

### ORIENTAL DELIGHT

Wash  $\frac{1}{2}$  lb. of dates,  $\frac{1}{2}$  lb. of raisins,  $\frac{1}{2}$  lb. of pressed figs. Put together and steam 15 minutes. Put  $\frac{1}{2}$  cup of English walnuts and  $\frac{1}{2}$  shredded cocoanut with fruit through a food chopper. Beat 1 egg white slightly, add powdered sugar to make a soft paste. Mix with fruit and add sugar until stiff enough to pack in box. Let stand and cut in blocks.

Mrs. R. L. Smith.

### DIVINITY

Put in sauce pan, 2 cups sugar, 1-3 cup corn syrup  $\frac{1}{2}$  cup water, Cook until a soft ball stage. Pour on beaten white of 1 egg and beat until stiff. Add 1 teaspoon of vanilla,  $\frac{1}{4}$  cup of nuts and  $\frac{1}{4}$  cup raisins. Drop from tip of spoon on oiled paper.

Mrs. R. L. Smith.

### PEANUT BRITTLE

Cook 1 cup sugar,  $\frac{1}{4}$  cup water and 1 tablespoon vinegar to light crack stage about 265 degrees F. Add 1 teaspoon butter. Flavor with vanilla. Grease a shallow pan, scatter the peanuts (that have been rolled) over the pan. Pour syrup over and let stand until cool. Mark in bars with knife and break apart when thoroughly cool.

Mrs. R. L. Smith.

### MEXICAN BAR

Put in sauce pan 2 cups brown sugar, 2-3 cup milk,  $\frac{1}{8}$  teaspoon soda, and cook to soft ball stage. Remove from fire, add 2 teaspoons butter. Pour in a large buttered platter when cool add  $\frac{1}{2}$  teaspoon vanilla, beat until it creams. Just before it creams, add nuts raisins, crystalized cherries and pineapple cut in small pieces. Put in shallow pan and cut in squares.

Mrs. R. L. Smith.

### CANDIED PEEL

One half doz. lemons, oranges or grapefruit. Remove skins in quarters, scrape off as much white as possible and cut in strips. Put in cold water and boil until can be pierced with a fork. Drain. Cook one cup of sugar with  $\frac{1}{2}$  cup of water, until it will spin a thread. Add peel and cook for 5 or 10 minutes. Drain and dredge in granulated sugar. Spread and dry.

Mrs. R. L. Smith.

### LEMON DROPS

Boil 1 cup powdered sugar, 2 teaspoons lemon extract with water enough to dissolve the sugar. Boil until crisp when dropped in cold water. Drop on buttered plates to cool.

Mrs. J. M. Rogerson.

### DIVINITY FUDGE

Two and  $\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup Karo Corn Syrup,  $\frac{1}{2}$  cup cold water whites of 2 eggs and 1 cup walnuts. Mix sugar, syrup and water, boil until when dropped in cold water mixture will form a soft ball between fingers. Beat egg whites stiff, pour half of mixture on eggs beating constantly. Return remaining half of mixture to stove and cook until when dropped in cold water will form a hard ball. Pour slowly on first half beating constantly. Add walnuts and vanilla. Pour in buttered pan and cut in squares.

Mrs. J. M. Rogerson.

### RAINBOW DELIGHT

Divide fondant in 3 parts, flavor one with vanilla and to it add chopped nuts. Flavor second with strawberry and color it pink, add shredded cocoanut. To the third add melted bitter chocolate. Line a pan with paper, place white fondant in bottom in a layer. Over this the chocolate layer and then the pink. Allow to remain until cold. Cover three sides with coating chocolate. Make it thick if thin give a second coating. When cold coat the other side. Cut in slices and each slice in pieces.

Mrs. R. L. Smith.

### PEANUT BRITTLE

Three cups chopped roasted peanuts, 3 cups granulated sugar. Put sugar in frying pan and stir over slow fire. The sugar will lump and then gradually melt. When pale coffee color and clear add chopped nuts and pour quickly on greased tin. When cold break into pieces.

Mrs. Grady Smith.

### DATE LOAF OR ROLL

Three cups sugar, 1 cup sweet milk, 1 box dates cut fine, 1 cup pecans, 6 or 8 marshmallows, 2 tablespoons butter, 1 teaspoon vanilla and a pinch of salt. Let sugar and milk cook to 234 degrees F. Do not stir after sugar is dissolved. Add dates and cook 5 minutes. Remove from fire add butter, marshmallows, nuts, vanilla and salt. Beat and pour on damp cloth.

Mrs. A. R. Dunning.

## FUDGE

Two lbs. of granulated sugar, 2 cups milk, 1 small cake chocolate. Stir until dissolved and after it boils add  $\frac{1}{2}$  teaspoon cream of tartar. Let cook to almost soft ball stage 236 degrees. Add butter the size of an egg. Let cool and add one teaspoonful of vanilla and beat until it creams. Put in a shallow pan and cut in squares.

Mrs. R. L. Smith.

## FRENCH DAINTIES

4 level tablespoons Knox Acidulated Gelatine, 4 cups granulated sugar,  $1\frac{1}{2}$  cups boiling water, 1 cup cold water. Soak gelatine in the cold water ten minutes. Place sugar and boiling water on fire and when sugar is dissolved add the soaked gelatine and boil slowly fifteen minutes. Remove from fire and divide into two equal parts. To the one part add one-half teaspoonful of the Lemon Flavoring found in separate envelope and two teaspoonfuls lemon extract. To the other part add one-quarter teaspoonful Lemon Flavoring and one teaspoonful extract of cinnamon, cloves or whatever flavor preferred. If peppermint is desired use one-half teaspoonful only. Any coloring desired may be added. Pour into bread tins, which have been dipped in cold water, to the depth of three-fourths inch and let stand over night. Turn out, cut in squares and roll in powdered or fine granulated sugar.

## NUT LOAF

Six cups sugar, 2 cups milk, 2 tablespoons butter, 2 tablespoons corn syrup, 2 cups walnuts. Mix 4 cups sugar with milk and syrup and bring to a boil, while the other 2 cups sugar are slowly melting, when melted mix and boil until it forms a soft ball in cold water. Beat a few minutes, add nuts and continue beating until creamy. Pour into greased pans. Cut in squares when cool. You can omit walnuts and add 2 teaspoons vanilla.

Mrs. John T. Rose.

## CHOCOLATE FUDGE

Four cups sugar, 1-1-3 cups milk, 4 tablespoons corn syrup, 4 ozs. or 4 squares chocolate, 4 tablespoons butter, 2 teaspoons vanilla. Add sugar, milk chocolate and corn syrup. Cook stirring until the chocolate and sugar are melted. Boil, stir occasionally to keep from burning until the temperature reaches 234 degrees F. is reached. At this stage the fudge will form a soft ball when dropped in cold water. Remove from fire, add butter without stirring. Let cool until lukewarm, add vanilla. Beat until it loses its shiny look. Pour into greased pans and cut out when cold.

Mrs. John T. Ross.

## ORANGE FUDGE

One and  $\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup milk, 2 tablespoons butter, 1 tablespoon orange juice, 1 teaspoon grated orange rind,  $\frac{1}{4}$  cup candied orange peel. Boil sugar and milk for 5 minutes. Add butter orange juice and grated rind and boil until a little dropped in water will form a soft ball. Remove from fire, cool and beat until creamy. Add orange peel cut in small pieces. Turn into buttered pan and mark in squares.

Mrs. Joe Bullock.



## BEVERAGES

### COCOA

Heat 1 qt. milk to the boiling point in a double boiler. Mix in a sauce pan 2 tablespoons each of Baker's Cocoa and sugar. Pour on this about 6 tablespoons of hot water, boil for 2 minutes then add to boiling hot milk and serve.

### CHOCOLATE

Heat 1 qt. of milk in double boiler. Shave 2 ozs of Baker's chocolate and put in sauce pan with 3 tablespoons sugar and 2 of boiling water. Stir over a hot fire until smooth. Add chocolate to boiling milk, beat with an egg beater and serve.

## MISCELLANEOUS

### PEANUT BUTTER

Take freshly roasted peanuts and put them through chopper until they are like butter. Season with salt and pepper and add a little wesson oil if desired. Just before using for sandwiches thin with a little mayonnaise.

### WHIPPED CREAM SUBSTITUTE

Put 3 teaspoons sweet milk or thin cream in 2 tablespoons fast boiling water. Let milk heat, add 6 marshmallows. When marshmallows have melted remove from fire and when almost cool, whip as you would cream. Chill before serving. Chopped nuts or fruits may be added just before whipping.

### MINCE MEAT

Two qts. chopped apples, 1 qt. meat (beef), 1½ cups molasses, 1 pt. cider or juice of 2 lemons, 1 lb. raisins, 1 lb. currants 1 cup sugar, 2 lbs. suet chopped fine, 1 qt. of water in which beef was cooked, salt, ¼ lb. citron chopped fine. Mix, heat gradually and cook slowly 2 hours. Add spices when making pies.

Mrs. J. M. Rogerson.

### TEN MINUTE CRANBERRY SAUCE

Four cups cranberries, 2 cups boiling water, 2 cups sugar. Boil sugar and water together 5 minutes, skim, add cranberries and boil without stirring until all skins are broken. Remove from fire when popping stops.

Mrs. G. M. Roberson, Norfolk, Va.

---

# HINES ICE CREAM

BUY IT AT

David Grimes Drug Store





# Texaco Filling Station

Tires and Tubes

Gasoline and Oil

Wiley Rogerson, Proprietor

Up Town

Phone 137

Robersonville, N. C.

---

A Good Place to Trade

R. L. Smith  
& Co.

SUPPLY STORE

For the Farm and Home

ROBERSONVILLE, N. C.



